



# GRAN FEUDO

## Designation of Origin

Navarra

## Vintage

2017

## Ageing

9 months in French and American oak barrels.

## Type of bottle

Bordelaise Leve green colour of 75 cl.

## Varietals

Merlot (67%), Tempranillo (14%), Garnacha (9%), Cabernet Sauvignon (8%), Syrah (2%).

## Winemaking

After harvesting the grapes, each variety was fermented separately at 26-28°C for 10 days, until alcoholic and malolactic fermentation were completed.



“ **An elegant wine with a limited production created exclusively for HORECA.**

*Javier Garbayo. Winemaker.* ”

## Tasting notes

Cherry red colour with ruby rim and medium-high intensity.

Intense, complex and fruity on the nose, with smoked touches of fine oak perfectly integrated.

Structured, complex and tasty in the mouth, with a long finish and spicy aftertaste.

## Analysis

ABV: 13.5% by Vol.

Free SO<sub>2</sub>: 25 mg/l.

Total SO<sub>2</sub>: 55 mg/l.

Total acidity: 3.25 g/l (s.a).

Volatile acidity: 0.65 g/l (a.a.).

Residual sugar: 2.7 g/l.

Contains sulphites.

**Gran Feudo Edición Limitada**  
**626 Barricas Crianza**

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