



GRAN FEUDO

Designation of Origin

Navarra

Vintage

2020

Ageing

Young wine.

Type of bottle

Bordelaise Nova moss colour of 75 cl.

Varietals

Chardonnay

Winemaking

After a short maceration, the free-run must is bled, clarified, and then fermented in stainless steel tanks at a temperature of 16 to 18°C.



“The Chardonnay has found itself perfectly at home in Navarra producing an intense, fresh wine with a varietal character.”

Javier Garbayo. Winemaker.

Tasting notes

Bright yellow colour with golden glints.

Intense, fresh and complex on the nose. Aromas typical of the varietal as pineapple and tropical fruit.

Crisp and fresh attack. Rich and good acidity mouthfeel. Persistent and fruity aftertaste.

Analysis

ABV: 13.3% by Vol.

Free SO₂: 30 mg/l.

Total SO₂: 116 mg/l.

Total acidity: 3.82 g/l (s.a).

Volatile acidity: 0.31 g/l (a.a.).

Residual sugar: 1.8 g/l.

Contains sulphites.

Gran Feudo Edición Limitada
El Idilio Chardonnay