



# GRAN FEUDO

## Designation of Origin

Navarra

## Vintage

2016

## Ageing

18 months in French and American oak barrels.

## Type of bottle

Bordelaise C313 moss colour of 75 cl and 150 cl (magnum).

## Varietals

Garnacha (65%), Tempranillo (35%).

## Winemaking

Harvesting was carried out by hand with the bunches selected from the vines. Traditional vinification process, carried out in a stainless-steel tanks at a fermentation temperature of 28-30°C.

After its malolactic fermentation, the wine was transferred into oak barrels.



“ We produce this special wine with a distinctive personality from a selection of the finest grapes from the oldest vines. ”

*Javier Garbayo. Winemaker.*

## Tasting notes

Cherry red colour, medium-high intensity. Clean and bright.

Complex and elegant aroma, with remarkable ripe fruit, and well-integrated oak.

Powerful on entry, velvety, structured, tasty mouthfeel, with well-balanced and followed by a long finish.

## Analysis

ABV: 14% by Vol.

Free SO<sub>2</sub>: 29 mg/l.

Total SO<sub>2</sub>: 60 mg/l.

Total acidity: 3.35 g/l (s.a).

Volatile acidity: 0.68 g/l (a.a.).

Residual sugar: 1.9 g/l.

Contains sulphites.

**Gran Feudo Edición Limitada**  
**Viñas Viejas**

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