



GRAN FEUDO

Designation of Origin

Navarra

Vintage

2020

Ageing

Young wine.

Type of bottle

Bordelaise Nova white colour of 75 cl.

Varietals

Moscatel de grano menudo.

Winemaking

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



“An intense, clean wine that shows the characteristics of Moscatel variety.”

Javier Garbayo. Winemaker.

Tasting notes

Golden yellow with green hues.

Intense and fine aroma. Fresh Muscat grape, floral nuances, candied fruit and very varietal.

Fresh and ample attack. Smooth in the mouth, perfectly balanced between sweetness and acidity. Long and floral aftertaste.

Analysis

ABV: 13% by Vol.

Free SO₂: 30 mg/l.

Total SO₂: 83 mg/l.

Total acidity: 3.44 g/l (s.a).

Volatile acidity: 0.18 g/l (a.a.).

Residual sugar: 1.9 g/l.

Contains sulphites.

Gran Feudo Moscatel