



GRAN FEUDO

Designation of Origin

Navarra

Vintage

2018

Ageing

12 months in French and American oak barrels.

Type of bottle

Bordelaise Leve green colour of 75 cl.

Varietals

Merlot (42%), Tempranillo (24%), Garnacha (24%),
Cabernet Sauvignon (9%).

Winemaking

After harvesting the grapes, each variety was fermented separately at 26-28°C for 14 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 nice and long finish.

Analysis

ABV: 13.7% by Vol.

Free SO₂: 28 mg/l.

Total SO₂: 76 mg/l.

Total acidity: 3.22 g/l (s.a).

Volatile acidity: 0.58 g/l (a.a.).

Residual sugar: 1.8 g/l.

Contains sulphites.

Gran Feudo Edición Limitada
626 Barricas Crianza

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