



GRAN FEUDO

Designation of Origin

Navarra

Vintage

2022

Ageing

Young wine.

Type of bottle

Bordelaise Nova moss colour of 75 cl.

Varietals

Chardonnay (100%).

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.



“ A wine that shows the maximum aromatic expression of this noble variety. ”

Javier Garbayo. Winemaker.

Tasting notes

Straw yellow color, bright and intense
Fresh aroma, with fine aromas typical of the variety, pineapple, citrus and tropical fruit.
Fresh entry, balanced acidity, highlighting the fruity notes, long and tasty.

Analysis

ABV: 13,29 % by Vol.
Free SO₂: 23 mg/l.
Total SO₂: 105 mg/l.
Total acidity: 3,1 g/l (s.a).
Volatile acidity: 0,38 g/l (a.a.).
Residual sugar: 0,7 g/l
Contains sulphites.

Gran Feudo Chardonnay

