



GRAN FEUDO

Designation of Origin

Navarra

Vintage

2020

Ageing

9 months in American oak barrels.

Type of bottle

Bordelaise Nova green colour of 75 cl.

Varietals

Garnacha (70%), Syrah (13%), Tempranillo (11%),
Cabernet Sauvignon (4%) Merlot (2%)

Winemaking

Each variety is made separately in tanks at a controlled temperature of 26 - 28°C for 10 days until the end of alcoholic and then malolactic fermentation.

A coupage of the varieties is made and taken to barrels to remain for a minimum of 9 months.



“Gran Feudo is one of the best-known brands in Spain. It has consistently provided excellent value for money.”

Javier Garbayo. Winemaker.

Tasting notes

Clean and bright with an attractive red color.
Intense aroma, attractive, elegant, with soft notes of ripe fruit and light toasted nuances.
The palate is structured, complex and tasty.
Pleasant in the mouth with good acidity and remarkable length.

Analysis

ABV: 14 by Vol.
Free SO₂: 28 mg/l.
Total SO₂: 92 mg/l.
Total acidity: 3.2 g/l (s.a).
Volatile acidity: 0.52g/l (a.a.).
Residual sugar: 2.2 g/l.
Contains sulphites.

Gran Feudo Crianza

