



# GRAN FEUDO

## Designation of Origin

Navarra

## Vintage

2021

## Ageing

3 months in oak barrels.

## Type of bottle

Bordelaise Nova green colour of 75 cl.

## Varietals

100% Tempranillo.

## Winemaking

After a selected harvest, the grapes were fermented in stainless-steel tanks at temperature between 25 - 26°C until alcoholic and malolactic fermentation was completed.



## Gran Feudo Roble

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

*Javier Garbayo. Winemaker.*

## Tasting notes

Cherry red colour with a medium-high intensity, clean and bright.

On the nose it is intense, with floral and balsamic aromas. It presents an attractive fruit expression of strawberry and cherry.

On the palate it is very fresh. Balanced, with a good level of acidity and silky tannins.

## Analysis

ABV: 14% by Vol.

Free SO<sub>2</sub>: 25 mg/l.

Total SO<sub>2</sub>: 85 mg/l.

Total acidity: 3.1 g/l (s.a).

Volatile acidity: 0.46 g/l (a.a.).

Residual sugar: 2 g/l.

Contains sulphites.