



GRAN FEUDO

Designation of Origin

Navarra

Vintage

2022

Ageing

Young wine.

Type of bottle

Rhine art white colour of 75 cl.

Varietals

Garnacha

Winemaking

After 12 to 24 hours of maceration, the must is separated from the skins by gravity and then, fermented in stainless steel tanks at temperature controlled.



Gran Feudo Rosado

“An outstanding success in the world of fruity rosé wines when launched and still a leader in its category after more than 30 years.”

Javier Garbayo. Winemaker.

Tasting notes

Strawberry colour with lively sparkles and very bright.

Intense, clean and fruity aroma; strawberry and raspberry with citrus hints.

On the palate is very fresh, in which you could enjoy a balanced acidity, with a pleasant finish and long persistence.

Analysis

ABV: 13.8% by Vol.

Free SO₂: 24 mg/l.

Total SO₂: 84 mg/l.

Total acidity: 3,72 g/l (s.a).

Volatile acidity: 0.29 g/l (a.a.).

Residual sugar: 0,5 g/l.

Contains sulphites.

