



GRAN FEUDO

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Gran Feudo Rosado

“Since its launch in 1981, this wine set a milestone in the world of fruity rosés and, more than 40 years later, remains an undisputed benchmark and leader in its category.”

Javier Garbayo, Winemaker

Origin

Navarra is a land of contrasts, where Atlantic, Mediterranean, and continental climates intersect, creating an ideal environment for the vine. In Cintruénigo, Garnacha shines with freshness and vibrancy. Its varied soils, clay, marl, and gravel promote balanced ripening and provide structure. The surrounding biodiversity enhances the vineyard's sustainability and authenticity.



Technical Details

- **Type of wine:** Young rosé wine
- **Denomination of Origin:** Navarra
- **Vintage:** 2025.
- **Grape varieties:** Garnacha
- **Alcohol:** 13% vol.
- **Bottle type:** Rhin 75 cl
- **Serving temperature:** Recommended between 12 and 13°C
- **Contains sulfites**

Tasting notes

- **Appearance:** Strawberry color with bright, lively highlights.
- **Nose:** Intense, clean, and very fruity aromas, with prominent strawberry and raspberry notes, complemented by hints of citrus.
- **Palate:** Fresh, with balanced acidity, a pleasant finish, and long persistence.

Description

The Traditional Range embodies the soul of Gran Feudo and our connection to its origins. These are honest wines that have accompanied generations, speaking clearly through their character.

Winemaking

After macerating the must with the skins for 12 to 24 hours, the must is obtained and fermented in stainless steel tanks at a controlled temperature (15–16°C), preserving its freshness and fruity expression.

Grape variety

Garnacha, with its loose clusters and thin skins, stands out for its balanced ripening and fruity profile, featuring notes of strawberry, raspberry, and citrus. Ideal for fresh, vibrant rosés.