

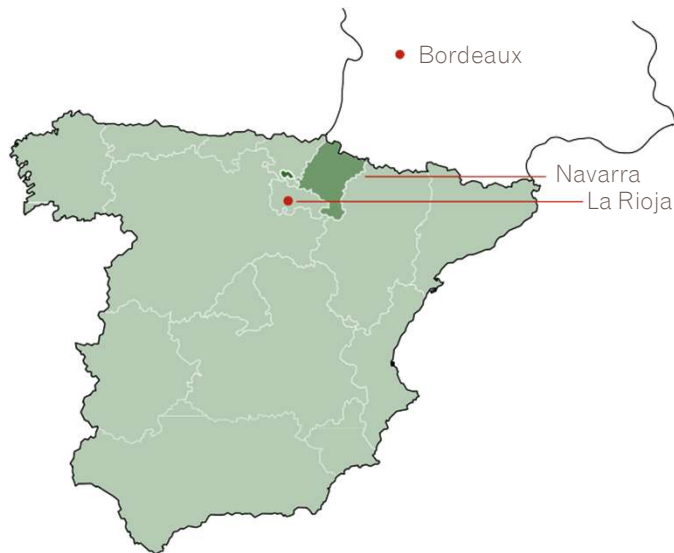
GRAN feudo



HOYA DE LOS LOBOS CHARDONNAY

The wild spirit of Navarra in every glass

Intense, fresh and varietal



Origin

Navarra is a land of contrasts, where diverse soils and a balanced climate create the ideal conditions for expressive wines. In its vineyards, Chardonnay thrives with freshness, structure and a distinct personality that reflects the region's untamed character.



Technical Details

- **Type of wine:** Young white wine.
- **Denomination of Origin:** Navarra.
- **Vintage:** 2025.
- **Grape variety:** Chardonnay.
- **Alcohol:** 13% vol.
- **Bottle type:** Burgundy
- **Serving temperature:** Recommended between 10-12°C.
- **Contains sulfites**

Tasting Notes

- **Appearance:** Straw-yellow color with golden reflections.
- **Nose:** Intense, fresh, and complex, showing typical varietal aromas such as pineapple and tropical fruit.
- **On the lees:** Intense, fresh, and complex, with riper and deeper nuances of white and tropical fruit, along with slight hints of dried nuts.
- **Palate:** Fresh and balanced. On the palate, it offers good, well-balanced acidity, with fruit-forward notes and a pleasant, long finish.

Style Profile

- **Intensity** ██████████
- **Freshness** ██████████
- **Fruitiness** ██████████
- **Complexity** ██████████

Description

Crafted for discerning palates, Hoya de los Lobos Blanco is a 100% Chardonnay that reflects the freshness and structure of Navarra's terroir. Its aging on fine lees adds texture and complexity, resulting in a vibrant, voluminous white wine that stands out in the hospitality world.

Winemaking

An early harvest is carried out to preserve freshness and acidity. Once in the winery, the grapes undergo maceration to obtain the must, which then ferments in stainless steel tanks at 15-16°C.



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