

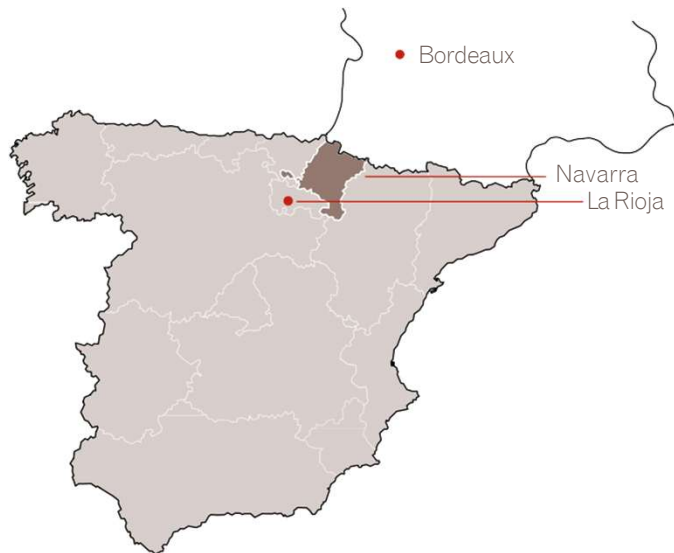
GRAN feudo



HOYA DE LOS LOBOS
CRIANZA

The wild spirit of Navarra in every glass

Deep, intense and smoky



Origin

Navarra is a land of contrasts, where climate and soils create the perfect setting for wines with character. In its vineyards, the diversity of terroirs and the region's balanced climate bring freshness, structure and personality to every glass.



Technical Details

- **Type of wine:** Aged Red Wine
- **Denomination of Origin:** Navarra
- **Vintage:** 2021
- **Grape Varieties:** Tempranillo, Merlot, Garnacha, Cabernet Sauvignon
- **Alcohol:** 14% vol.
- **Bottle type:** Burgundy
- **Serving temperature:** Recommended between 16-18°C.
- **Contains sulfites**

Tasting Notes

- **Appearance:** Intense ruby red color.
- **Nose:** Complex and intense aromas of ripe fruit such as plum and blackberry, with spicy notes, vainilla, and a subtle smoky touch.
- **Palate:** Concentrated and structured, with fine, mature tannins. The finish is persistent, with lingering fruit and well-integrated oak.

Style Profile

- Intensity
- Freshness
- Fruitiness
- Complexity

Description

Crafted for discerning palates, Hoya de los Lobos Crianza stands out for its distinctive blend of Navarra's classic grape varieties. Oak ageing adds depth and complexity while preserving the fruit. Refined yet expressive, it elevates both comforting dishes and celebratory occasions.

Winemaking

Each grape variety is fermented separately at 26-28°C for 14 days, completing both alcoholic and malolactic fermentation. The wine is then aged for 12 months in a mix of new and used French and American oak barrels, developing harmony, balance and character.