

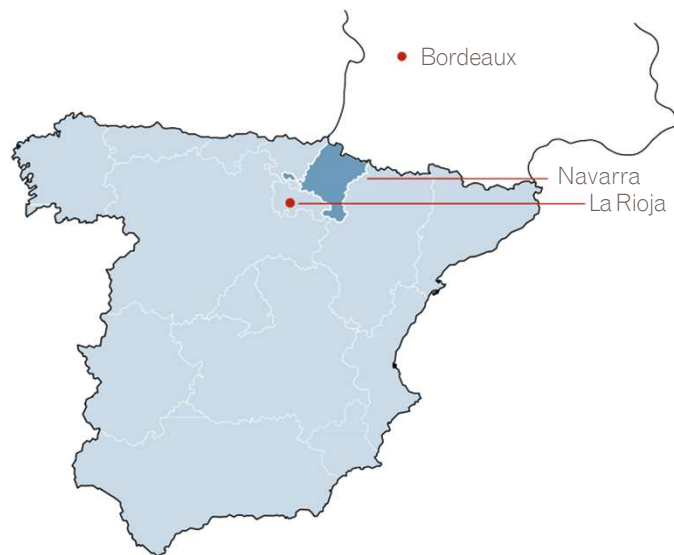
GRAN feudo



HOYA DE LOS LOBOS
GARNACHA

The wild spirit of Navarra in every glass

Pale, intense, and floral.



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 soils and the balanced climate bring freshness, structure, and personality to every glass.



Technical Details

- **Type of wine:** Young rosé wine
- **Denomination of origin:** Navarra
- **Vintage:** 2025
- **Grape variety:** Garnacha negra, merlot, tempranillo
- **Alcohol:** 13% vol.
- **Bottle type:** Burgundy
- **Serving temperature:** Recommended serving temperature between 10–12 °C.
- **Contains sulfites**

Tasting Notes

- **Appearance:** Strawberry color, vibrant and bright.
- **Nose:** Intense, clean, and very fruity, with aromas of red fruit, strawberry, and raspberries.
- **Palate:** Fresh and fruity, with well-balanced acidity, a long finish, and a strawberry aftertaste.

Style Profile

- Intensity
- Freshness
- Fruitiness
- Complexity

Description

Created for discerning palates, Hoya de los Lobos Rosado, 100% Garnacha, stands out for its sophistication and balance. Born in a privileged enclave of Navarra, it combines freshness, fruit, and delicacy. Its ageing on lees enhances the personality of this gastronomic rosé, perfect by the glass or at the table.

Winemaking

After 16 hours of cold maceration (8 °C), the must is obtained through natural bleeding and ferments at 15 °C for 14 days. It is then aged on its lees for 6 months, gaining creaminess and aromatic complexity.



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