



GRAN FEUDO

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La Duquesa Chardonnay

“A vibrant white, with well-integrated fruit and a freshness that enhances its varietal character.”

Javier Garbayo, Winemaker

Origin

Navarra's contrasting climate provides an ideal setting for viticulture. In Cintruénigo and Marcilla, Chardonnay expresses freshness, balance, and vibrant acidity. The diversity of soils supports harmonious ripening, adding structure and a subtle mineral edge. Local biodiversity reinforces vineyard sustainability and authenticity.



Technical Details

- **Type of wine:** Young white wine
- **Denomination of Origin:** Navarra
- **Vintage:** 2025
- **Grape variety:** Chardonnay
- **Alcohol:** 13% vol.
- **Bottle type:** Bordeaux
- **Serving temperature:** Recommended between 6 and 8°C
- **Contains sulfites**

Tasting notes

- **Appearance:** Yellow straw color.
- **Nose:** Intense and expressive, with notes of lemon peel, pineapple, and peach.
- **Palate:** Fresh and well-balanced, with vibrant acidity that brings structure and tension. The silky texture leads to a persistent, elegant finish.

Description

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

Winemaking

After a short cold maceration at 10°C, the free-run must is gently drawn off and fermented in stainless steel tanks at 15–16°C. The wine is then aged on its fine lees for five months, adding volume and complexity

Grape Variety

Chardonnay is a versatile white grape that, in Navarra, offers a fresh and balanced profile with tropical fruit, citrus notes, and vibrant acidity that delivers structure and elegance