

# BODEGAS GRAN FUEDO

D.O. NAVARRA, SPAIN



TO LIVE, FEEL, AND TASTE NAVARRA. THERE'S NO BETTER WAY TO CELEBRATE OUR ESSENCE THAN WITH WINES OF WHICH WE CAN TRULY BE PROUD.

The Gran Feudo vineyards are located in Cintruénigo, Ribera Baja de Navarra, a prime area within the Navarra Denomination of Origin, just a step away from Rioja. Located in a region shaped by oceanic and Mediterranean influences, the vineyards are known for their ideal soils, which provide a perfect environment for cultivating balanced, high-quality wines. With an average vine age of 30 years, the vineyards consistently produce potent grapes with naturally high acidity.

For decades, these vines have played a decisive role in the production of some of northern Spain's leading wines. The clay soils with alluvial influences contribute to producing some of the best value wines in Spain.

The winery has more than a century of tradition. It combines its historic facilities with modern technology and sustainable practices to produce fresh and elegant wines, certified by IFS and led by winemakers who balance authenticity and innovation.

The original foudres and oak fermenting vats, as well as the 19th-century distillery chimney, are still preserved.

Since then, the winery has adopted advanced technology, using 100% renewable energy certified by IFS to produce award-winning wines known for their value and authenticity, reflecting the character of northern Spain

# Bodegas Gran Feudo La Duquesa Chardonnay 2024 (white)



## **HISTORY:**

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## **TECHNICAL TASTE:**

**Region/ Sub-Region:** Spain, D.O. Navarra

**Alcohol:** 13%.

**Variety:** 100% Chardonnay grapes

**Aging:** After a short maceration, the grapes are gently pressed. The resulting must, once decanted, is transferred to stainless steel tanks where it ferments at a controlled temperature of 15°-16°C, where it is aged for 5 months on its fine lees.

**Tasting Notes:** Bright yellow color with golden reflections. Fresh aroma with predominant fruity character, lemon zest, pineapple, and banana. On the palate, it is flavorful with good acidity and a long, elegant finish.