

Granbazán

ALBARIÑO

DON ÁLVARO 2018



Denomination of

Origin: Rías Baixas

Subzone Salnés Valley

Variety Albariño

Ferm. Temp. Between 15-18°C

Production 10.200 bottles of 0.75L

Vinification Selection of grapes from the highest part of the Tremeoedo area. Destemming and cold mace ration for 8 to 12 hours. Fermentation in stainless steel tanks. They are kept on their lees for up to two years before going on the market.

TASTING NOTE Intense yellow color, limpid, with bright reflections. In the nose, recall the sea breeze, chamomile, white chocolate, dates and yellow fruits, such as mirabellles and papaya. On the palate it is powerful, unctuous, its volume frames the balanced acidity, very saline and with a persistent finish.