

Granbazán

ALBARIÑO

ETIQUETA VERDE 2020



Denomination of

Origin	Rías Baixas
Subzone	Salnés Valley
Variety	Albariño
Ferm. Temp.	Between 15-17°C
Production	200.000 bottles of 0.75L
Vinification	Destemming and cold maceration from 6 to 8 hours. Controlled fermentation in stainless steel tanks. Rest on its fine lees without batonage. Bottled after 4 to 5 months of fermentation.

TASTING NOTE Bright pale yellow color, with faint greenish reflections. In the nose it is fresh, direct and austere, very citric, white fruits and green melon. On the palate it is light, elegant and silky, with marked acidity and pleasant tension. Its long saline finish stands out.