

Granbazán

ALBARIÑO

ETIQUETA ÁMBAR 2020



Denomination

of Origin: Rías Baixas

Subzone Valle del Salnés

Variety Albariño

Ferm. Temp. Between 15-17°C

Production 160.000 bottles of 0.75L

Vinification Destemming and cold maceration for 6 to 8 hours. Controlled fermentation in stainless steel tank. Fine lees work. Bottled 8 months after the end of fermentation.

Temp. of service 10-12°C

Alcohol 13,5° (Desviation >0.2)

Total Acidity 7,5 g/l ATH (Desviation >0,5)

Volatile Acidity 0,36 g/l (Desviation >0,11)

pH 3,43 (Desviation >0,12)

Residual Sugar 2,1 g/l (Desviation >0,5)

TASTING NOTE Faint translucent and bright yellow.

In the nose is lively and intense, with a marked tropical profile, ripe stone fruit, mandarin and subtle notes of marzipan and brioche. On the palate it is powerful, warm and robust, but refreshing acidity.

The finish is long and salty.