

Granbazán

ALBARIÑO

LIMOUSIN 2018

Denomination

of Origin: Rías Baixas

Subzone Valle del Salnés

Variety Albariño

Ferm. Temp. Between 15-17°C

Production 10.267 bottles of 0.75L

Vinification Selection of the best grapes from the Tremoedo property. Destemmed and cold macerated for 8 to 10 hours. Controlled fermentation in stainless steel. Aging in barrels for 4-6 months.

TASTING NOTE: Faint, translucent yellow and gold reflections. On the nose it is very lively, ripe stone fruit, candied orange, nougat and black tea, light notes of toffee, coffee and chocolate reminiscent of aging in the barrel. In the mouth it is more refreshing and juicy than what its aromatic profile shows, it is electric and salty at the entrance, to give way to a very harmonious medium body between acidity and structure, its persistent finish once again reveals nerve and Atlantic character.

