

# Granbazán

## ALBARIÑO



**Bodegas Granbazán** is located in the heart of the Salnés Valley. It's mission has always been to put the maximum effort in the quality of the grapes and care of the vineyards, representing Rías Baixas at its best.

### Fair'n Green

This institution born in Germany is the only integrated international certification for viticulture and sustainability.

## LIMOUSIN 2021

### History

The project began in the late 1980s, when the first experiments with French oak barrels started. Granbazán Limousin is the first Albariño classified as Rías Baixas Barrica. During the last harvests, the technique has been refined until achieving a wine with a perfect balance. The grapes come from the Finca Tremoedo. Its more than 40 years old vines are grown on soils of "xabre" or "meteorized" granite.

### Designation of Origin Rías Baixas

### Variety Albariño

**Production** 11.600 bottles of 0.75 L

### Vinification

Selection of the best grapes from the Tremoedo plot. Destemmed and cold macerated for 10 to 14 hours. Controlled fermentation in stainless steel (15-17° C). Aged in French oak barrels from the last third of the alcoholic fermentation to a minimum of 4 months plus 18 months in a stainless-steel tank.

**Service temperature** 10-12° C

**Alcohol content** 13.21% (Deviation > 0.2)

**Total acidity (T.A.)** 7.61 g/l THA (Deviation > 0.5)

**Volatile acidity** 0.35 g/l

**Acetic acid** g/l (Deviation > 0.11)

**Ph** 3.38 (Deviation 0.12)

**Residual sugars** 3.80

### Tasting Notes

Intense yellow color, clean and bright. Aromas of ripe pear, loquat and fig.

On the nose it is deep with notes of white chocolate, gunpowder and fine herbs such as oregano and thyme.

On the palate it enters subtle to give way to a pronounced tension. The salinity and its sharp knife acidity dominate the palate. Its finish has a harmonious persistence.

Allergens



[www.bodegasgranbazan.com](http://www.bodegasgranbazan.com)