

Granbazán

ALBARIÑO



Bodegas Granbazán is located in the heart of the Salnés Valley. Its 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.

ETIQUETA ÁMBAR 2023

History

Etiqueta Ambar originates after more than 40 years of work and perseverance in our Finca Tremoedo and the best selection of grapes from our vine growers.

Designation of Origin Rías Baixas

Variety Albariño

Production 165.000 bottles of 0.75 L
2.000 bottles of 1.5 L

Vinification

Destemming and cold maceration of 8 - 10 hours. Controlled fermentation in stainless steel tank (15-17° C). Work on fine lees with *bâtonnage* and bottled 8 months after fermentation.

Service temperature 10-12° C

Alcohol content 12.8% (Deviation > 0.2)

Total acidity (T.A.) 7.10 g/l ITHA (Deviation > 0.5)

Volatile acidity 0.31 g/l

pH 3.38 (Deviation 0.12)

Residual sugars 0.79

Tasting Notes

Intense yellow color. Bright, clean and translucent.

On the nose it has a high aromatic intensity reminiscent of papaya, blood orange and tangerine. It also brings notes of pastries, mother dough and slightly floral like jasmine.

On the palate it's vibrant. Front palate is powerful with a crisp acidity, followed by a long and saline finish.

Allergens



GALICIA
CALIDADE



IFS
International
Featured Standards



FAIR'N
GREEN

www.bodegasgranbazan.com