

# 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.

## DON ÁLVARO DE BAZÁN 2021

### History

Don Álvaro de Bazán was born in 2003 with the aim of producing a wine that genuinely expresses the terroir of the highest part of the soft slope in our Tremoedo state. Below the layer of weathered granite (xabre) the bedrock emerges at shallow depth. This is the setting where the vines succeed in bearing fruit in very poor soil conditions.

### Designation of Origin Rías Baixas

### Variety Albariño

Production 9.000 bottles of 0.75 L  
300 bottles of 1.5 L

### Vinification

Destemming and cold maceration from 10 to 12 hours. Fermented (15-17° C) and aged for 24 months in French oak vats from Austrian and German forests.

### Service temperature 10-12° C

Alcohol content 12.90% (Deviation > 0.2)

Total acidity (T.A.) 7.63 g/l ITHA (Deviation > 0.5)

Volatile acidity 0.50 g/l Acetic acid g/l (Deviation > 0.11)

pH 3.29 (Deviation 0.12)

Residual sugar 2.7

### Tasting Notes

Yellow colour with intense golden reflections.

On the nose, it has fruity notes such as white plum, pomelo and loquat, on a slightly floral and herbaceous background, reminiscent of orange blossom and herbs like green tea, bay leaf and algae.

On the palate it is a vibrant wine with a prominent acidity, almost electric, giving way to its characteristic salinity with slight hints of low tide and a long finish.

Allergens



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CALIDADE



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