

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.

VEIGALOBOS 2021

History

Looking to broadening our horizons Bodegas Granbazán has deepened the technique of maceration and fermentation in the presence of skins, rarely used in Rías Baixas and characteristic from areas such as Georgia, Slovenia, Northern Italy and Austria.

Veigalobos is born with 2018 vintage and the grape comes from our Cova de Lobos State located on the bank of the Uria river in the parish of San Adrián, in Cambados.

1,200 vines per hectare grow on sandy soil derived from the decomposition of granitic rock, with the presence of fine clay-type materials brought by the runoff of the Uria river through the centuries.

Designation of Origin Rías Baixas

Variety Albariño

Production 2,667 bottles of 0.75 L

Vinification

Cryomaceration of 4 days followed by controlled fermentation (15-17° C) in stainless steel tank in the presence of skins. Aged on its fine lees for 35 months.

Service temperature 10-14° C

Alcohol content 13.4% (Deviation > 0.2)

Total acidity (T.A.) 5.59 g/l THA (Deviation > 0.11)

Volatile acidity 0.40 g/l Acetic acid g/l (Deviation > 0.11)

Ph 3.50 (Deviation 0.12)

Residual sugar 2.2

Tasting Notes

Pale yellow color with orange highlights. On the nose it shows a great aromatic intensity. Floral notes are predominant like gardenia flower, hibiscus flower and roses. It reminisces ripe fruit like yellow plum and persimmon with subtle touches of white chocolate and herbal notes such as thyme and lemon beebrush. On the palate it's powerful, an opulent wine with lots of body, balanced acidity and silky finish.

Allergens



www.bodegasgranbazan.com