

Granbazán

ALBARIÑO



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

GRANBAZÁN EXTRA BRUT

History

Albariño Granbazán Extra Brut is born from our ceaseless endeavour to explore the versatility of this noble variety and its capacity to show different sides of a product from the same raw material grown in different corners of this exceptional Designation of Origin.

Granbazán, a classic but innovative winery. A duality that has characterized our winery throughout its more than 40 years of history. The aim to expand our horizons from still albariños led us to initiate in 2018 a venture in the production of high-quality basis wines. Commemorating in the process the production of Galician sparkling wines dating back to the 1920s.

The grapes come from the northernmost area of the Appellation, in the county of Vedra, north of the Ulla River. Here at the end of the summer season the grapes reach a low sugar content and maintain a crisp acidity, which makes it the perfect place for the elaboration of basis cuvees. The soil is moderately deeper compared to the Salnés, with presence of materials derived from metamorphic rocks and rich in organic matter.

Designation of Origin Rías Baixas

Variety Albariño

Fermentation 15-17 °C

Production 3,000 bottles of 0.75 L

Vinification

Under the classic method and hand riddling, we leave the bottle to rest a minimum of 24 months before performing the disgorgement.

Service temperature 8-10° C

Alcohol content 12.65% (Deviation > 0.2)

Total acidity (T.A.) 7.82 g/l ITHA (Deviation > 0.11)

Volatile acidity 0.34 g/l Acetic acid g/l (Deviation > 0.11)

Ph 6.70 (Deviation 0.12)

Pressure 6.70 kg/cm²

Residual sugar 0.8

Tasting Notes

Bright straw yellow color, persistent foam crown and fine and continuous bubble. On the nose it has medium intensity with notes of green fruits like apple, enhancing the aromas derived from the aging process without losing the varietal typicity. On the palate you can feel a great tension and salinity enhanced by its fine perlage.

Allergens



www.bodegasgranbazan.com