

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.

CONTRAPUNTO 2024

History

Contrapunto is the harmonious combination of different melodies. Each sensory note has its own melody. When combined they leave an echo and in the aftertaste a polyphonic expression.

Designation of Origin Rías Baixas

Variety Albariño

Production 40.000 bottles of 0.75 L

Vinification

Destemming followed by a short cold maceration. Controlled fermentation in a stainless-steel tank (15 -17° C). Bottled 3 months after fermentation.

Service temperature 10-12° C

Alcohol content 12.7% (Deviation \pm 0.2)

Total acidity (T.A.) 7.21 g/l THA (Deviation \pm 0.4)

Volatile acidity 0.44 g/l

Acetic acid g/l (Deviation \pm 0.1)

pH 3.52 (Deviation 0.12)

Residual sugars 3.1 g/l (Deviation \pm 0.5)

Tasting Notes

Bright light yellow, almost translucent.

On the nose it has medium intensity. It is a vivacious and honest expression of the variety. Pear, stone fruit, tangerine and ginger framed by orange blossom, fresh grass and menthol.

On the palate it opens up exuberant. Acidity and salinity harmonize in a delicate light bodied with lots of personality. Its finish is savoury with a medium persistence.

Allergens



Ingredients



www.bodegasgranbazan.com