

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.

ETIQUETA VERDE 2024

History

Granbazán has collaborated for more than 30 years with around 80 families dedicated to viticulture in the areas of Cambados, Vilanova and Meaño; the heart of the Salnés Valley. This wine represents the work and passion of our winegrowers captured in more than 100 microplots grown in granite soils next to Arousa's estuary.

Designation of Origin Rías Baixas

Variety Albariño

Production 345.000 bottles of 0.75 L
1.300 Magnum bottles

Vinification

Destemming and cold maceration from 6 to 8 hours. Controlled fermentation in stainless steel tanks (15-17° C). Rest on its fine lees without battonage. Bottled 4 to 5 months after fermentation.

Service temperature 10-12° C

Alcohol content 13.2% (Deviation ± 0.2)

Total acidity (T.A.) 7.90 g/l THA (Deviation ± 0.4)

Volatile acidity 0.46 g/l

Acetic acid g/l (Deviation ± 0.1)

pH 3.35

Residual sugars 1.6 (Deviation ± 0.5)

Tasting Notes

Electric yellow with greenish reflections, clean and bright.

On the nose it has a high aromatic intensity with an explosion of citrus aromas, honeydew, lemon pie, fennel, lemon beebrush and fresh chamomile.

The front palate is delicate, saline since the very first moment. The acidity is crunchy, potent and dominates the midpalate to then lead to a subtle and pleasant sensation of fluidity, delicacy of flavours and a certain depth. Its long persistence is remarkable.

Allergens



Ingredients



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