



Bodegas Granbazán is located in the heart of the Salnés Valley. It's 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.

LIMOUSIN 2022

History

The project began in the late 1980s, when the first experiments with French oak barrels started. Granbazan Limousin is the first Albariño classified as Rías Baixas Barrica. During the last harvests, the technique has been refined until achieving a wine with a perfect balance. The grapes come from the Finca Tremoedo. Its more than 40 years old vines are grown on soils of "xabre" or "meteorized" granite.

Designation of Origin Rías Baixas

Variety Albariño

Production 12.000 bottles of 0.75 L

Vinification

Selection of the best grapes from the Tremoedo plot. Destemmed and cold macerated for 10 to 14 hours. Controlled fermentation in stainless steel (15-17° C). Aged in French oak barrels from the last third of the alcoholic fermentation to a minimum of 4 months plus 18 months in a stainless-steel tank.

Service temperature 10-12° C

Alcohol content 13.5% (Deviation ± 0.2)

Total acidity (T.A.) 6.76 g/ITHA (Deviation \pm 0.4)

Volatile acidity 0.46 g/l Acetic acid g/l (Deviation ± 0.1)

pH 3.38

Residual sugars 2.9 g/l (Deviation \pm 0.5)

Tasting Notes

Pale straw yellow with golden highlights, translucent and bright.

On the nose, it is generous and expressive, with notes of quince, mango confit, and apple infused with cinnamon, elegantly integrated with hints of beeswax, toffee, and a delicate background of fine herbs such as oregano and rosemary.

On the palate, it is broad and characterful. Onctuous, with a saline touch from the first sip, the acidity is well-balanced and accompanies the entire tasting experience. The finish is long and persistent, where subtle layers of fine pastry and smoky undertones reappear.









