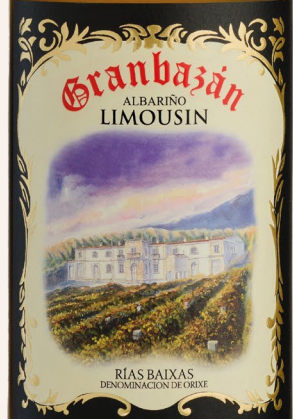


ALBARIÑO



Fair'n Green

sustainability.

History

Designation of Origin Rías Baixas

Production 12.000 bottles of 0.75 L

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.

Alcohol content 13.5% (Deviation ± 0.2)

Volatile acidity 0.46 g/l

pH 3.38

Residual sugars 2.9 g/l (Deviation ± 0.5)

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.



www.bodegasgranbazan.com