

Granbazán

ALBARIÑO



Bodegas Granbazán is located in the heart of the Salnés Valley. Its 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 ÁMBAR 2024

History

Etiqueta Ambar originates after more than 40 years of work and perseverance in our Finca Tremoedo and the best selection of grapes from our vine growers.

Designation of Origin Rías Baixas

Variety Albariño

Production 177.000 bottles of 0.75 L
2.000 bottles of 1.5 L

Vinification

Destemming and cold maceration of 8 - 10 hours. Controlled fermentation in stainless steel tank (15-17° C). Work on fine lees (*bâtonnage*) and bottled 8 months after fermentation.

Service temperature 10-12° C

Alcohol content 13.2% (Deviation $\pm$ 0.2)

Total acidity (T.A.) 7.85 g/l THA (Deviation $\pm$ 0.4)

Volatile acidity 0.35 g/l

Acetic acid g/l (Deviation $\pm$ 0.1)

pH 3.34

Residual sugar 1.7 g/l (Deviation $\pm$ 0.5)

Tasting Notes

Golden yellow in color, clean and bright.

On the nose, it offers high aromatic intensity, revealing a complex array of yellow and winter fruits such as mirabelle plum, persimmon, and loquat, interwoven with citrus notes of lime and yuzu zest. Subtle hints of brioche, fresh butter, and a delicate floral nuance reminiscent of orange blossom accompany the fruit profile.

On the palate, it is enveloping from the first sip, with a creamy, polished texture thanks to extended lees aging. This richness is balanced by vibrant acidity that brings freshness and a long, persistent finish.

Allergens



GALICIA
CALIDADE



IFS
International
Featured Standards



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www.bodegasgranbazan.com