

Granbazán

ALBARIÑO



Bodegas Granbazán

Is located in the heart of the Salnés Valley. Its 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.

ETIQUETA ÁMBAR 2025

History

Granbazán Etiqueta Ámbar is the result of more than 40 years of dedication and perseverance at our Tremoedo Estate, crafted from a carefully selected of the finest grapes grown in our own vineyards and sourced from our trusted winegrowers.

Designation of Origin Rías Baixas

Variety Albariño

Fermentation Between 15-17 °C

Production 150.000 bottles of 0,75 l.
2.000 Magnum bottles 81,5 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 13,50% (Deviation > 0,2)

Total acidity 7,10 g/l ATH (Deviation > 0,5)

Volatile acidity 0,37 g/l Ác. acético (Deviation > 0,11)

pH 3,30 (Deviation 0,12)

Residual sugar 1,5 g/l (Deviation > 0,5)

Tasting notes

Intense yellow in colour, clean and bright.

Highly aromatic, with notes of yellow and stone fruit such as nectarine, mirabelle plum and loquat, framed by citrus hints of mandarin and lime zest. Delicate nuances of freshly baked pastry and sourdough with a subtle floral background reminiscent of jasmine blossom.

Rich and enveloping, with a creamy texture beautifully balanced by vibrant acidity that brings freshness and leads to a long, persistent finish.

Ingredientes

Alérgenos



www.bodegasgranbazan.com