

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.

DON ÁLVARO DE BAZÁN 2022

History

Don Álvaro de Bazán was born in 2003 with the aim of producing a wine that genuinely expresses the terroir of the highest part of the soft slope in our Tremoedo state. Below the layer of weathered granite (xabre) the bedrock emerges at shallow depth. This is the setting where the vines succeed in bearing fruit in very poor soil conditions.

Designation of Origin Rías Baixas

Variety Albariño

Fermentation Between 15-17 °C

Production 10.066 botellas de 0,75 L
100 botellas de 1,5 L

Vinification

Destemming and cold maceration from 10 to 12 hours. Fermentation followed by ageing in French oak foudre from Austrian-German forests for 12 months, followed by a further 12 months of ageing in stainless steel.

Service temperature 10-12° C

Alcohol content 13,50% (Desviación > 0,2)

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

Volatile acidity 0,50 g/l Ác. acético (Desviación > 0,11)

pH 3,38 (Desviación 0,12)

Residual sugar 2,8 g/l

Tasting notes

Bright yellow in color with golden reflections. On the nose it reveals yellow fruit aromas, candied mango, clementine and quince; alongside herbal notes of anise, green tea and jasmine with hints of beeswax and leather. On the palate the acidity dominates the entry; it is unctuous, with great depth and well-structured.

The tension is long and leads into a pleasant salinity that lingers through its persistent finish.

Allergens



www.bodegasgranbazan.com