

Classic range

2020 Granbazán D. Álvaro de Bazán



Puristic, mineral, straightforward - great and complex Albariño.

Significant influence of the granite-rich soil.

Shows the aging potential of Albariño.

100% albariño sourced from our *Finca Tremoedo* // one particular plot // orientation: northeast // soil: shallow decomposed granite // 100% manual harvest in 17kg crates // long skin contact (<12 hours) // fermentation with indigenous yeasts in stainless-steel tanks and austrian fuder casks // long aging on its lees (<24 months)

tasting note

„Intensity in the nose, a concentration of honeysuckle, celery salt, fennel, touch of tomato plant greenness and architecture, with a richness as well as detail. Richness being tinned peach, fresh apricot, even a touch of greengage. Muscular, intense fruit, some briny edge to the finish. Lovely. Lingering, complex flavours.”

Sarah Ahmed, Decanter

accolades

WINE ENTHUSIAST 2022 USA

93 Points // #15 Top 100 Wines of 2022 (vintage 2019)

GUÍA PEÑÍN 2022 Spain

93 Points (vintage 2019)

DECANTER 2021 UK

96 Points (vintage 2018)



analysis

Alcohol: 13,90% by vol.

Total Acidity (TA): 7,59 gr/l

Volatile Acidity (VA): 0,29 gr/l

pH: 3.31

SO₂: 27 mg/l

Residual Sugar: 1,82 gr/l

Granbazán