

2020 Granbazán Limousin

A plot selection from our Finca Tremoedo; the first Albariño to be aged in French oak barrels - a maximum of elegance and finesse.

100% albariño sourced from our *Finca Tremoedo* // soil: sandy granite // 100% manual harvest in 17kg crates // long skin contact (12 hours) // 100% free-run juice // fermentation with indigenous yeasts and 6 month aging in used french oak barrels (<500l.) and french fuder casks

tasting note

„Brilliant example of Albariño's ability to age. Nose is mouth wateringly spicy with poached pears, ginger biscuits and dried mango. Palate is smooth with tingling lively acidity stitched through it. Waxy and salty on the finish.“ Tim Atkin MW



Granbazán

accolades

GUÍA PEÑÍN 2022 Spain

93 Points (vintage 2019)

WINE ENTHUSIAST 2021 USA

94 Points // Editor's choice (vintage 2018)

INTERNATIONAL WINE CHALLENGE 2020 UK

96 Points // Spanish White Trophy (vintage 2017)

JANCIS ROBINSON 2020 UK

17,5 Points (vintage 2017)



analysis

Alcohol: 13,44% by vol.

Total Acidity (TA): 8,01 gr/l

Volatile Acidity (VA): 0,40 gr/l

pH: 3.33

SO2: 29 mg/l

Residual Sugar: 2,30 gr/l