

2022 Granbazán etiqueta Ámbar



The typical Albariño salinity combines with ripe tropical fruits. Creamy texture and a fresh, mineral finish.

The first sur lie Albariño and THE classic from Rías Baixas!

100% albariño sourced from our Finca Tremoedo and other adjacent plots // orientation: southeast-east // 100% manual harvest in 17kg crates // long skin contact (12 hours) // fermentation with indigenous yeasts in stainless-steel tanks // aged on its fine lees for 8 months

tasting note

„Ripe, yet youthful and pristine, this is a very impressive albariño. The stone-fruit and citrus-blossom aromas are just beginning to open up, but the balance of fruit, minerality and elegant acidity is already spot-on at the very long finish.” Stuart Pigott, jamesuckling.com

accolades

WINE ENTHUSIAST 2022 USA

93 Points (vintage 2021)

DECANTER 2022 UK

93 Points (vintage 2021)

JAMES SUCKLING 2021 USA

94 Points (vintage 2020)

WINE SPECTATOR 2021 USA

90 Points (vintage 2020)



analysis

Alcohol: 13,40% by vol.

Total Acidity (TA): 7,00 gr/l

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

pH: 3.42

SO₂: 30 mg/l

Residual Sugar: 1,70 gr/l

Granbazán