



2017 GRANBAZÁN Limousin

From the highest part of our *Finca Tremoedo*; the first Albariño to be aged in French oak barrels - a maximum of elegance and fineness.

100% estate-grown albariño // 100% manual harvest in 17kg crates // long skin contact (12 hours) // fermentation with indigenous yeasts in stainless steel tanks // aged for 6 months in used French oak barrels (<500l.)

Tasting note

„Colour: bright yellow. Nose: powerfull, creamy oak, ripe fruit, spicy. Palate: rich, good structure, long toasty, fine bitter notes.“ José Peñín, Guía Peñín

Vineyard

Finca Tremoedo, Vilanova de Arousa // soil: shallow sandy-granite // age of vines: 36 years // training system: *parra* (pergola) // sustainable viticulture, green cover, 100% manual work // distance to the sea: 1000 - 1200 meters

Vintage

Very hot and dry year, with early flowering. Short vegetation cycle, showing particularly symptoms of drought stress. The excellent healthy and ripe grapes with adequate acidity were harvested during the second week of September.

Ratings

Decanter:	90 points (Vintage 2016)
Mundus Vini:	Gold Medal (Vintage 2016)
Best of Spain Wine Awards:	Grand Gold Medal (Best of Show) (Vintage 2015)
Concours Mondial de Bruxelles:	Gold Medal (Vintage 2015)
Guía Peñín:	93 points (Vintage 2011 // 2012 // 2014 // 2015)

Analysis

Alcohol:	13,10% by vol.
Total Acidity (TA):	6,60 gr/l
Volatile Acidity (VA):	0,58 gr/l
pH:	3,44
SO ₂ :	25,6 mg/l
Residual Sugar:	2,60 gr/l

Packaging Bottle: Rhine (Cases of 6 bottles) // Closure: Natural cork

Granbazán
Rías Baixas