



2019 GRANBAZÁN etiqueta Ambar

The typical Albariño salinity combines with ripe tropical fruits. Creamy texture and a fresh, mineral finish. THE classic from Rías Baixas!

100% estate-grown albariño // 100% manual harvest in 17kg crates // long skin contact (12 hours) // 100% free-run juice // fermentation with indigenous yeasts in stainless steel tanks // aged on its fine lees for 8 months

Tasting note

„Lovely aromas of green melon and apple are on the money, as is all of this top-end Albariño from a highly reliable winery. Tight acidity matched with bold but fresh fruit make for an ideal palate, while this tastes of melon, apple and white pepper. A lively finish is jewel-like in its precision.” M. Schachner, Wine Enthusiast

Vineyard

Finca Tremoedo and ther plots within the *Val do Salnés* // orientation: southeast-east // soil: profound 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

Moderate year with adequate amount of rain. Relatively long vegetation cycle, finalizing in a dry and warm harvest period. The healthy and very ripe grapes with high acidity were picked during the first week of September.

Ratings

Guía Proensa:	94 points
Decanter:	92 points
Falstaff Magazine:	92 points
Wine Enthusiast:	91 points
Guía Peñín:	90 points

Analysis

Alcohol:	13,10% by vol.
Total Acidity (TA):	6,88 gr/l
Volatile Acidity (VA):	0,27 gr/l
pH:	3,44
SO ₂ :	25,6 mg/l
Residual Sugar:	1,40 gr/l

Packaging Bottle: Rhine (Cases of 6 or 12 bottles) // Closure: Natural cork

Granbazán
Rías Baixas