

GRANBAZÁN

GRANBAZÁN ETIQUETA ÁMBAR

GALICIA, SPAIN • GALICIA • SPAIN • EUROPE

TECHNICAL DETAILS

The Estate

The Granbazán wine project started in 1981 with a clear objective: the excellence. This elite grape and fine wine production project started in the smallholdings of Galicia. The scientific plantation situated in Tremoedo was created using cutting edge technology which was the subject of contradictions and conflicting predictions with the local growers.

Wine Making

Destemmed and cold macerated for 6 to 8 hours. Controlled fermentation in a stainless steel tank. Fine lees work. Bottled 8 month after the end of fermentation.

Food Suggestions

Pairs well with thai food, pasta with creamy sauces (Carbornara), grilled blue fish and resistant European aftertaste cheeses, such as Cruiller, Edam or Touza Vella.

TASTING NOTES

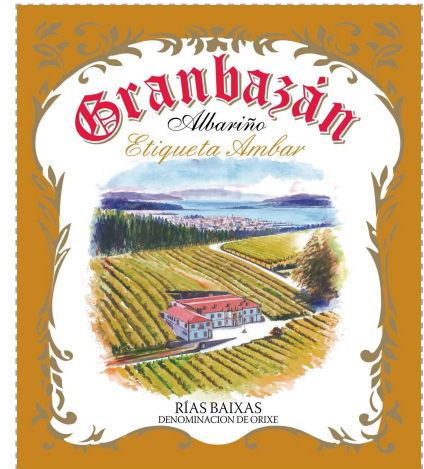
Faint translucent and bright yellow. On the nose it is of medium-high intensity, with its classic tropical notes, ripe apricot, tangerine and pastries. In mouth it has great personality, it's juicy and light, at the same time tasty and elegant. The medium persistence finish is soft, silky and very saline.

Albariño grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 13.4
- Class: White

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

