

## 2022 Granbazán etiqueta Verde

A classic albariño from the Val do Salnés: you can taste the nearby sea, blended with fresh citrus notes, herbs and flowers.

100% albariño sourced from our Finca Tremoedo and other adjacent plots // orientation: northwest-north // 100% manual harvest in 17kg crates // long skin contact (8 hours) // fermentation with indigenous yeasts in stainless-steel tanks // aged on its fine lees for 4 months

### tasting note

*"Tastes like slices of ripe peach set into green sea glass. Tarragon, brine, carrying an almost pickleback-with-chopped-gherkin salty tang. A wine that tastes of sea-wind-meets-summer-peach-dripping-juice-down-my-elbows. Scrumptious with salted edamames in their pods. Superb entry-level Rias Baixas and great value."*

Tamlyn Currin, jancisrobinson.com

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### accolades

WINE ENTHUSIAST 2022 USA

93 Points (vintage 2021)

JAMES SUCKLING 2021 USA

93 Points (vintage 2020)

WINE & SPIRITS MAGAZINE 2021 USA

93 Points // Best buy (vintage 2019)



Granbazán



### analysis

Alcohol: 13,40% by vol.

Total Acidity (TA): 7,04 gr/l

Volatile Acidity (VA): 0,35 gr/l

pH: 3.46

SO<sub>2</sub>: 28 mg/l

Residual Sugar: 1,60 gr/l