

Bodegas Granbazán

2023 “Etiqueta Ámbar” Albariño

Alcohol label %: 13.4 | pH: 3.42 | Acidity (TA): 7.0 | Residual Sugar (g/L): 1.7 |
Serving Temperature (°C): 11.0

Growing Conditions

SUB-AREA: Salnés Valley

Winemaking

Destemming and cold maceration for 6 to 8 hours. Controlled fermentation in stainless steel tanks. Fine lees processing. Bottled 8 months after fermentation has finished.

FERMENTATION: Between 15-17°C

Appearance

Intense yellow, bright, clean and translucent.

Nose

On the nose it is very expressive, complex, with ripe fruit with white flesh, low tide and sourdough.

Palate

It enters the mouth explosively, its unctuousness envelops its vibrant acidity, with a very marked salinity and long persistence.

Food Pairing

Thai food, pasta with creamy sauces (Carbonara), grilled blue fish and European cheeses with a strong aftertaste, such as Cruiller, Edam or Touza Vella.

