

# Granbazán

ALBARIÑO  
*Etiqueta Ambar*

## Product sheet: Granbazan Ambar 2016, DO Rias Baixas, Galicia

The emblem of the Granbazán winery, using the finest gravity fed must of grapes from old albarino vines.

The 2016 harvest has been characterized by an almost total lack of rainfall in the summer. 2016 was the driest year since 1950. The winter was cold with temperatures below 10°C ( 50F).

Budburst took place in late March later than usual, with stable weather and a very successful fruit-set ratio. Flowering period was slow and steady with no potential diseases due to the low precipitations and humidity. In early September, we had some showers that helped to clean the berry skins and helped to develop the berries, recovering some weight. Small, tight and clean bunches.

**Winemaking process:** The grapes without stems are submitted to a cold maceration between 6 and 8 °C for 8 hours, in order to extract all the aromatic potential from the solid parts (pulp and skins) of the grape. The cold maceration tanks are located in the highest part of the winery making possible a very gentle must extraction by means of gravity. This way, we obtain the free run juice. Seeds are not damaged, and consequently extra purity is achieved.

The alcoholic fermentation takes place at low temperatures (≤20°C) in stainless steel tanks during approximately 5 weeks. The finished wine remains in those stainless steel tanks on the lees for about 5 months achieving the extra complexity and softness of our Granbazán Ambar.

### Awards

- ✓ The Wine Advocate (Robert Parker). Feb 2013, **92 pts.**
- ✓ Wine Enthusiast 2014: **91 pts.**
- ✓ Stephen Tanzer's IWC 2014, **90 pts.**
- ✓ Tim Adkin MW Wine Guide 2014, **91 pts.**
- ✓ Guía Intervinos 2014, **92 pts.**
- ✓ **Winner** Wines from Spain Awards 2015, UK.
- ✓ Wine Enthusiast 2015: **92 pts.**
- ✓ Guía Repsol 2015, **91 pts.**
- ✓ Vinous Antonio Galloni ( IWC Tanzer) 2015, **90 pts.**
- ✓ Guía de vinos Gourmets 2016, **92 pts.**
- ✓ International Wine Cellar 2016 (Tanzer's ): **91 pts.**
- ✓ **Gold Medal** at Bordeaux Challenge International du Vin 2016, Bordeaux, France.
- ✓ International Wine Challenge 2016, **bronze medal.**
- ✓ Guía de vinos gourmets 2016, **93 pts.**
- ✓ Wine Enthusiast 2016, **91 pts** and *Editor's choice.*
- ✓ Guía de vinos Gourmets 2017, 93 pts.
- ✓ Mundus Vini, Berlin, Germany 2017, silver medal.

Rias Baixas  
DENOMINACIÓN DE ORIGEN

Grape variety:	Albariño 100%
Alc. %	13.20 % by vol.
Total acidity	6.75 g/l
Res. sugar	3.7 g/l
Weather	Atlantic. Maritime influenced
Soil type	Granitic
Aging potential	Great evolution until 2022
Serv. Temp.	10 -12 °C/ 50-52 F



**Tasting notes:** Pale yellow with a green hue. Clean and brilliant. High intensity in the nose, perfumed, stone fruit, peach, apricot, tropical notes, lychees, and fresh pineapple. In the mouth shows a good acidity, oily, great balance between alcohol and acidity. Long and elegant aftertaste with a slightly saline aftertaste.

### Granbazán's viticulture & Rias Baixas

The 13.5 Ha. vineyard is located in Vilanova de Arousa, one of the villages in the valley of Salnés, known for its poor organic soil, and sunny microclimate known as the origin of the albariño variety. Like most of Salnes, the vines are planted *en parra* on granite pergolas about 2 metres above the ground to maximize wind exposure, and decrease humidity

The vineyards are un-tilled, with permanent natural cover (mint, dandelion and a dozen other herbs) and there are no herbicides or chemically synthesised nutrients. The grass is cut for mulch three times/year and no fertilisers are used. The plantation enjoys a very low density, with an average of 800 plants per hectare