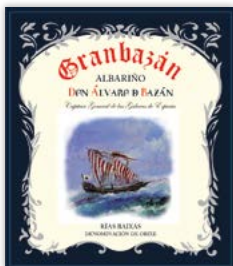


# BODEGAS GRANBAZAN / Galicia



## Owner / Winemaker

Pedro Martínez Hernández

## Appellation

Rias Baixas

## Presentation

Ask a Spanish wine professional to name the leading and best Albariño, and chances are they'll reply GRANBAZAN. Top restaurants and wine shops all over Spain list the distinctive green and amber labels, which once seen - and tasted - are rarely forgotten !

Founded in 1981, Granbazan was the original quality pioneer in the region, the first estate to invest in modern winemaking equipment and trained enologists, the first to use clean, free run juice and cool fermentation to realize the world class potential of the Albariño grape.

Today, Granbazan remains ahead of the chasing pack, with its privileged terroir of granite soils planted with mature vines close to the sea, and its continuing commitment to excellence.

«Etiqueta Verde» clearly demonstrates the quality of the estate, with precision, depth, and a fine balance of floral and mineral flavors. «Etiqueta Ambar», 100% free run from the oldest vines, is the Granbazan signature wine.

## Wines produced

GRANBAZAN ETIQUETA AMBAR – RIAS BAIXAS (WHITE)  
GRANBAZAN ETIQUETA VERDE – RIAS BAIXAS (WHITE)  
GRANBAZAN LIMOUSIN – RIAS BAIXAS (WHITE)  
GRANBAZAN DON ALVARO DE BAZAN – RIAS BAIXAS (WHITE)  
GRANBAZAN VEIGALOBOS – RIAS BAIXAS (WHITE)

## Grape varieties planted

Albariño

## Size of vineyard

15.5 hectares of estate vineyards, plus long-term contracts with growers owning well-situated plots.

## Average age of the vines

35 years old on average.

## Location

Located in Tremoedo, 3km from the sea, near Vilanova de Arousa. This is the heart of the Salnes valley subzone of Rias Baixas.

## Soils

Granbazán's vineyards grow on granite soils, providing excellent drainage and mineral expression that contributes to the freshness and precision of its Albariño wines.

## Viticulture & Winemaking

The vines are trained on traditional “parra” trellising system, 1,8 m above the ground. This training system facilitates airflow in humid conditions, reducing the need for excessive sprays, and in turn promoting sustainable practices.

The grapes are hand-picked, destemmed, cooled and loaded into tanks for 6 to 10 hours of cold maceration. The best parcels are separated as free-run juice and the others are gently pressed. Then the musts are settled and cleared before fermentation in stainless steel and lined concrete tanks, using selected yeasts. «Verde» is blended from free run and gently pressed juice, while «Ambar» is 100% free run juice. Both wines age on the fine lees in tank, the «Verde» is bottled after 4 to 5 months and the «Ambar» is bottled after 8 months.

Cuvée Don Alvaro is a special reserve, slow fermentation before ageing 20 months in tank, and then further ageing in bottle before release. It does not see any oak. The Veigalobos is a special wine coming from a single vineyard. 80% of the grapes are pressed and 20% were fermented as whole berries. The fermentation takes around two months to complete. The wine is then aged in tank on the fine lees for about 27 months.