

# Granbazán

ALBARIÑO

DON ÁLVARO DE BAZÁN

Tasting sheet: **Granbazán Don Álvaro de Bazán 2014, D.O. Rías Baixas, Galicia, Spain**

The 2014 harvest was primarily characterized by a decrease of 30% in volume throughout the Rías Baixas appellation. Despite the significant decline in production the harvest was marked by the *Atlantic character* of this vintage, due to the moderate temperatures during most of the year, between 15°C and 30 °C throughout the vegetative stage of the plant.

During the winter, there were some early and short frosts before shooting, with no consequences for the plants. Flowering has been characterized by a very fast and uniform season, under ideal weather conditions, with no rain and average temperatures of 20°C to 25°C. The rains during the growing season helped a proper and balanced bunch development.

The harvest took place in late September with total absence of rain. The harvest was long and homogeneous, giving time to the elated bunches to get the appropriate ripening levels. The fruit is hand-picked, with bunch and berry selection on sorting table to ensure optimally ripe and healthy fruit.

**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 & skins) of the grape. Gentle must extraction by means of gravity. The alcoholic fermentation takes place at low temperatures ( $\leq 20^{\circ}\text{C}$ ) in stainless steel tanks during approximately 3 weeks. The finished wine remains in those stainless steel tanks for 12 months on fine lees after racking off the gross lees after the alcoholic fermentation. Bottle aging 6 months before release.

Limited release of 5466 bottles of 75 cl. Great evolution until 2021.



Rías Baixas  
DENOMINACIÓN DE ORIGEN

## Tasting note

Beautiful brilliant golden colour. Grass, lemon drop, orange peel, a touch of spice and fresh pineapple. Great balance between fresh acidity and lees-aged texture, which also provides richness, and long aftertaste. Granitic grippy in the mouthfeel, along with grassy, sea breeze and mineral aspects.

## Details

Grape variety	Albariño 100%
Alcohol content	12.50 % by vol.
T.A.	7.5 g/l in H <sub>2</sub> T
Residual sugar:	4 g/l
Weather:	Atlantic
Soil type:	shallow granite soil
Production:	5466 bottles
Volume:	75 cl. bottles
Serv temp	10 -12 °C/ 50-52 F

## Awards

- ✓ Guía Peñín 2011: 92 pts.
- ✓ Vino+Gastronomía. Best 300 Spanish wines in 2012. 90 pts.
- ✓ Wine Advocate (Robert Parker) #195. June 2011: 90 pts.
- ✓ Bacchus 2012: Silver medal.
- ✓ Decanter UK. 2012: "Highly recommended" 92 pts.
- ✓ Restauradores; Best Spanish wines in 2012. 94.5 pts.
- ✓ Best monovarietals of albariño around the world: "Gran albariño de oro". International Albariño Awards, Unión Española de Catadores, 2013.
- ✓ Guía de vinos Palacio del Hierro México 2013, 90 pts.
- ✓ Guía Repsol vinos 2013, 93 pts.
- ✓ Guía Peñín 2014, 93 pts.
- ✓ Guía Intervinos 2014, 93 pts.
- ✓ Guía Stephen Tanzer 2014, 92 pts.
- ✓ Bronze Medal at Challenge International du Vin Bordeaux 2016.

## 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

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