

Granbazán

ALBARIÑO
Etiqueta Ambar

Product sheet: Granbazan Ambar 2015, DO Rias Baixas, Galicia

The 2015 harvest has been characterized by an almost total lack of rainfall in the summer. The winter was drier and colder in recent years, with average temperatures around 10 ° C and rainfall of 120 l./m2 between January and March. Budding came late, caused mainly by persistent cold temperatures. The lack of rainfall and moderate temperatures of spring contributed to the rate of fruit set was very high. Also, fattening grapes and vegetation growth were low, resulting in a higher ratio pulp - skin and a lower yield per hectare. The rains came in June , reducing plant stress and helping their development. Late summer was dry, and the harvest began in late September.

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. Non seeds are damaged and consequently extra purity is achieved.

The alcoholic fermentation takes place at low temperatures ($\leq 20^{\circ}\text{C}$) 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.

Tasting notes: Limpid, Green-tinged yellow. Mineral-accented aromas of fresh honeydew, tangerine and White flowers, with a floral quality in the background. Fleshy and seamless on the palate, offering energetic orchard and citrus fruit flavors and a refreshingly bitter suggestion of quinine. Shows excellent clarity and mineral cut on the long, incisive finish, with the floral and melon notes echoing emphatically, Josh Reynolds 2016.

Awards

- ✓ Decanter Awards 2012: **90 pts**: "highly recommended".
- ✓ Guía Intervinos 2013, **92 pts**.
- ✓ Guía Peñín 2013, **91 pts**.
- ✓ Stephen Tanzer's IWC 2013, **91 pts**.
- ✓ The Wine Advocate (Robert Parker). Feb 2013, **92 pts**.
- ✓ Wine Enthusiast 2013: **91 pts** & Editor's Choice.
- ✓ Wine Enthusiast 2014: **91 pts**.
- ✓ Stephen Tanzer's IWC 2014, **90 pts**.
- ✓ Guía de vinos Restauradores 2014, **90.5 pts**
- ✓ International Wine Guide 2014, **Gold medal**.
- ✓ Tim Adkin MW Wine Guide, **91 pts**.
- ✓ Guía Intervinos 2014, **92 pts**.
- ✓ International Wine Challenge 2015, **Silver medal**.
- ✓ **Winner** Wines from Spain Awards 2015, UK.
- ✓ Wine Enthusiast 2015: **92 pts**.
- ✓ Guía Peñín 2016, **89 pts**.
- ✓ Guía de vinos Gourmets 2016, 92 pts.
- ✓ **Gold Medal** at Bordeaux Challenge International du Vin 2016.
- ✓ International Wine Challenge 2016, **bronze medal**.

Grape variety:	Albariño 100%
Alc. %	12.75 % by vol.
Total acidity	6.70 g/l
Res. sugar	3.8 g/l
Weather	Atlantic; cool and wet
Soil type	Decomposed granite
Aging potential	Great evolution until 2020
Serv. Temp.	10 -12 °C/ 50-52



Rias Baixas
DENOMINACIÓN DE ORIGEN

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