Granbazán Limousin Albariño, DO Rías Baixas 2022

EGB0032022

2021 Vintage

Bodegas Granbazán

— Rías Baixas, Spain

Decanter World Wine Awards Silver 2024

Granbazán began experimenting with oak in the 1980s and have perfected this wine, which spends time in Limousin oak barrels to add layers of complexity.

Production

The Albariño grapes come from the highest part of the Tremoedo estate in Valle del Salnés, with low yields and small berries. After destemming, and cold maceration for 8-10 hours, they are fermented in stainless steel. The wine is then aged in Limoiusin oak barrek for 4-6 months, with at least 12 months on fine lees.

Tasting note

Granbazán Limousin shows that Albarino can be world class - not just when lees-aged, but also with careful oak maturation. The aromas explode out of the glass with ripe peach, melon and marzipan character. Though this richness carries on to the palate, there is fantastic tension and brightness on display too. Alongside all the fruits the wine has lightly spicy notes and a saline, refreshing finish.

Food Match

Would pair well with smoked haddock and morrel mushroom dishes

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
DO Rías Baixas

Winemaker:
Diego Ríos

Grape Varieties:
Albariño 100%

Suitable for:
No

Bottle Barcode:
8420426022004