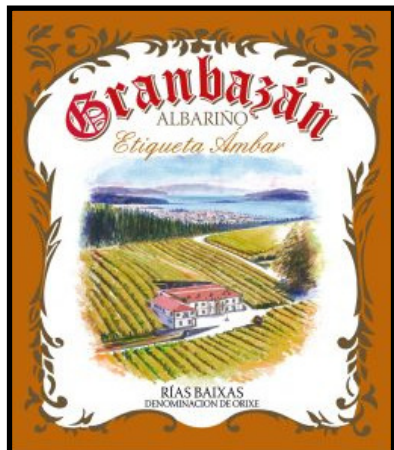


GRANBAZAN

RIAS BAIXAS



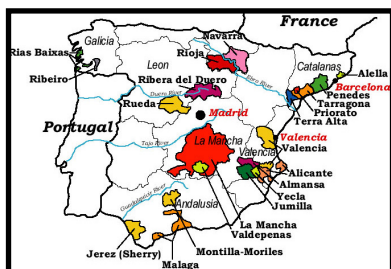
Granbazan was the original quality pioneer in the Rias Baixas, the first estate to invest in modern winemaking equipment and trained enologists, the first to use clean, free run juice and cool fermentation to realize the world class potential of the Albariño grape. Today, Granbazan remains ahead of the chasing pack with its privileged terroir of granite soils planted with mature vines close to the sea, and its continuing commitment to excellence.

The Granbazán story starts in the 1960s when Manuel Otero y Otero bought a land parcel planted with eucalyptus wood and feed for cattle. An entrepreneur, Otero dreamed of expanding the family's business of fine foods to fine wines. In the 1980s, his son, Manuel Otero Candeira, realized his dream with the construction of Granbazán, a Chateau with a magnificent building surrounded by pergola trained vines. Granbazán's attention to detail and high quality wine has been instrumental in the quality revolution in Galicia as well as in raising the reputation of Rias Baixas wines to their rightful place among the top white wines of the world.



The Granbazán winery is located in Vilanova de Arousa, very close to Cambados, the "World Albariño Capital." The soils here have a high granite content, grown 262.4 feet above sea level, with over 1500 mm / 60 in. of annual rainfall. The maritime influence is very intense, providing a distinctive salty aftertaste, and a consistent ripening cycle. Harvest takes place the second half of September. The fruit is hand-picked, then gently de-stemmed and cooled for 8 hours at low temperatures in rotary macerators. Alcoholic fermentation takes place with native yeasts in stainless steel tanks.

Minimal invasive viticulture is a key practice to capture the elusive essence of the Albariño grape. The ranges of wines produced at Granbazán have a common soul with crisp citrus fruit, and in some wines peach and green apple flavors, bakery aromas and a light musk fragrance. The leading wines are Granbazán Ambar and the Granbazán Verde. Ambar is produced from the property's oldest vines with a gentle lees aging and 100% free-run juice, while the Granbazán Verde is very softly pressed, to produce a typical Salnes Valley Albariño style: dry, crisp and salty. Contrapunto is the youngest Albariño release, and is very floral, crisp and refreshing.



Granbazán has developed its own unique and new fermentation process, though the wine is made in a traditional style (not the over-extracted, extremely bright style). Cold maceration is one of the distinguishing characteristics of Granbazán wines. Maceration takes place between 41 and 45 degrees Fahrenheit. The fermentation tanks are situated above the recipients of the must, meaning that the extracted must is done with the help of gravity. Alcoholic fermentation takes place at low temperatures in stainless steel tanks over 1.5 months. The finished wine then remains in stainless steel tanks for about 8 months to let it mature and soften.



"The more you know about wine, the more you'll want to know about us."

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