



# TASTING PACK WINE #46

## TASTING NOTES BY: MASTER SOMMELIER MAX KAST

DrivenMedium Plus intensity of aroma with fresh orange, lemon, white peach, and green apple. There are slight terpenic notes of orange blossom along with herbal lemongrass and lemon balm note. There are also wine making notes of peanut shell and crème fraiche, evidence of lees aging. The wine has a lean texture with phenolic bitterness.

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## TASTING NOTES BY: ADVANCED SOMMELIER BRANDON FORD

Is this wine aromatic? Not? Maybe the best is to call it semi. It seems to straddle the line. Ripe citrus: orange, meyer lemon. Stone fruit: white peach, apricot, nectarine. Green apple. Fruit cocktail. Yellow flowers, apple blossoms. Stale beer, saline. Med plus minerality.

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**Sweetness:** Dry  
**Tannin:** Phenolic Bitterness  
**Alcohol:** Medium Plus  
**Acid:** Medium Plus  
**Oak:**

So...  
WHAT  
IS IT?

old world  
or new?

climate?

grape?

country?

place?



## WINE DETAILS:

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**Winery:** Granbazan  
**Cuvee:** Etiqueta Verde  
**Grape:** Albarino  
**Country:** Spain  
**Regions:** Rias Baixas  
**Vintage:** 2018

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**Alcohol:** 13.5%  
**Elevage:** This wine is made with a combination of Free-run juice and lightly pressed juice. It is aged for no less than 4 months on the lees.  
**Other:** Etiqueta Verde means Green Label

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## NOTES :

This wine lies in the bermuda triangle of white wine grapes: gruner veltliner, pinot gris, and albarino (I guess you could toss in chenin blanc as a semi-aromatic grape). The acid and the amount of stuff going on seems to rule out pinot gris. If it was alsace, it would tend to have some residual sugar and this doesn't. If it were gruner veltliner: the fruit would be more yellow and less all over the place. Chenin would have so much more other - wool, honey, earthy notes, minerality, oxidation. This is albarino from process of elimination. Albarino shows almost all camps of fruit (much like zinfandel does for reds): citrus, stone, orchard, fruit cocktail and this is a great example. Albarino from Rias Baxias is identifiable through recognizing the distinct citrus qualities, slight terpenes and aromatic notes emblematic of lees aging. The palate is unique as well, having elevated acidity, moderate plus alcohol and perceptible phenolic bitterness.

Retail Price: \$23

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