

# Gran Alanís

## Bodegas gallegas

ENG

It has a bright appearance, with lemon yellow tones and green reflections that speak of its freshness. Olfactively elegant and intense. Fruity aromas (apricot, pear) predominate, along with exotic notes of lychee and lime as well as floral notes of white petals.

The palate shows an excellent palate with freshness, gentle step, balanced without losing force and denoting persistence.





## OUR HISTORY

What started as a passionate personal project more than 50 years ago with its founder, Manolo Arnoya, has grown to become a large business group in the wine industry, maintaining the family character and traditions established on its beginnings. Thus, delicate processing is the true essence of Bodegas Gallegas and is what tells us apart from

other companies in the industry, since the reliance of our customers has made us leaders.

Nowadays, our group consists of 5 large wineries in Galicia located in the northwest of Spain and our wines are sold in more than 50 countries around the world.

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## OTHER AWARDS

- 2017 Gold Medal: Challenge International du Vin de Bordeaux 2017, vintage 2016 (France).
- Bronze Medal: Decanter World Wine Awards 2017, vintage 2016 (United Kingdom).
- Among others...

## PRODUCTION

The grapes are harvested by hand and transported to the winery in boxes of 18 kg in less than 2 hours, from harvesting to processing. All this process is done in an inert atmosphere, to avoid chemical and enzymatic oxidations, in order to obtain the greatest amount of aroma and

freshness. Destemming, maceration, pressing, decanting and fermentation in tanks of 60,000 liters of stainless steel at a temperature between 14 and 16° C for 15 days. The microfiltration is done immediately before bottling to ensure the microbiological stability of the wine.



### VARIETY

Treixadura and Godello.



### ALCOHOL

Content: 12,5% Vol.



### ORIGIN

D.O. Ribeiro.



### PRODUCTION

200.000 bottles.