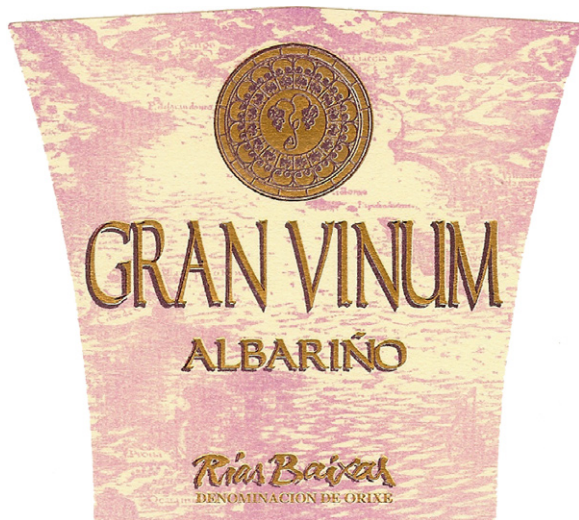


# Albarino Gran Vinum 2007



**Winery:** Adegas Gran Vinum

**Region:** Rias Baixas D.O.

**Grapes:** 100% Albarino

**Winery:** Adegas Gran Vinum is a family winery owned by Enrique Pineiro. In 1998 the Val do Salnes subregion was added to D.O. Rias Baixas spurring a renewed focus on quality wines. Adegas Gran Vinum reacted by adding new vineyard plots on steep, sandy, south-facing slopes, near the ocean which minimized temperature swings and extended maturation times giving more spice, saline and fruity varietal character to the wines. Soils in the vineyards are enriched in the traditional manner by digging in shells of local mollusks. Albariño is the local grape and is known for its ability to ripen in this cool corner of Spain. In addition, it maintains its natural acidity well

leading to fresh, balanced wines. Adegas Gran Vinum uses different rootstocks on free-draining slopes as opposed to slightly more fertile plots to assure even ripening.

**Wine:** This wine is produced from a hillside, single vineyard, Miranda Aurosa, which has sandy and granite soils. The vineyard is worked in the same way as vineyards have been for generations, enriched with clam and cockleshells. The vineyard follows the Galician tradition of using granite posts (like a goalpost) with vines trained in pergolas, to raise them off the ground allowing rain to evaporate more readily, minimizing disease pressure.

All of the fruit is harvested by hand. The grapes are very gently pressed by bladder press, essentially to only crush the grapes, to obtain the most aromatic, free-run portion of must. The must is settled overnight prior to fermentation in stainless steel at 67° F for 22 days. The wine aged with its lees in stainless steel vats with stirring of lees every 20-25 days. Bottled in late June 2008.

## Reviews:

“Light, bright yellow. Spicy peach, pear and Meyer lemon aromas are deepened by smoky lees and fresh butter. Tightly wound citrus, quince and peach pit flavors give way to riper melon with air while maintaining admirable verve and cut. This tightened up with aeration and really clings to the palate, finishing clean, bright and impressively long.”

**92 points** *International Wine Cellar* issue 140 Sept/Oct '08

“The 2007 Gran Vinum Albarino was sourced from a single vineyard and aged on its lees in stainless steel until bottling. Medium gold-colored, it has enticing aromas of lemon, citrus, and mineral. Elegantly styled with good concentration in the mouth, this lengthy effort will provide pleasure over the next three years.”

**90 points** *Wine Advocate* issue 183 June '09



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