

Albariño Nessa 2007



Winery: Adegas Gran Vinum

Region: Rias Baixas D.O.

Grapes: 100% Albariño

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 estate grown vines and purchased grapes from older vineyards in the Salnes sub-region of Rias Baixas. After cluster sorting the grapes are whole cluster pressed in a pneumatic press, followed by settling of the must with dry ice. The wine was fermented at 64° F in stainless steel tank. No malolactic fermentation. Aged for 1 month on fine lees for increased texture and mouthfeel.

Reviews:

“Uncommonly rich and deeply flavored for a relatively affordable Albariño, it shows medium to full body, with just a hint of sweetness filling out the midpalate and fleshing out the mouthfeel. Nice peach and papaya notes are freshened by very zesty balancing acidity that is well integrated with the fruit.”

90 points *Wine Review Online* May 6, '08

“Pale gold. Strikingly fresh aromas of lime, honeysuckle, wet stone and sea salt. Zesty citrus and green apple flavors are given depth by floral honey and anise, with slow-building spiciness emerging. Finishes with good cling and a persistent echo of anise.”

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

“The nose is quite expressive being reminiscent of a cool fruit salad that includes apple, peach, pineapple, and grapefruit with accents of mineral, sea salt and lemon zest. The palate echoes the nose being ultra fresh and rich while very lively and crisp with a lovely complement of sea salt and ginger. Ideally suited for a plate of cool shellfish or a grilled chicken salad.”

4 Stars (Exceptional) *BevX* October 8 '08



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