

# Albariño Nessa 2009



**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 purchased grapes from vineyards averaging 25 years old. Winemaker Enrique Pineiro works with around 30 small growers in the Val do Salnes sub-region of Rias Baixas, some with holdings as small as half a hectare. All of the fruit for this wine is hand harvested in small boxes. 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. There is no malolactic fermentation. Aged for 1 month on fine lees.

## Reviews:

“This is a fresh but juicy and satisfying Albariño that can work beautifully as an aperitif wine for casual sipping while also proving successful at the table. Subtle floral aromas are quite appealing, followed by generous fruit recalling ripe peaches. The finish is focused and lifted by a shot of citrus acidity, making this a very promising partner for oysters, clams or mussels.”

**89 points** *Wine Review Online* August 3, 2010 - Michael Franz

“Greenish-gold. More floral than the Mar de Vinas, displaying scents of honeysuckle, jasmine, nectarine and melon. Fleshy orange and pit fruit flavors are on the exotic side for this variety, picking up a touch of sweetness with air. The supple finish shows a lingering floral quality.”

**88 points** *International Wine Cellar* issue 152 Sept/Oct 2010



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