

# Albarino Gran Vinum 2008



**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, “Mirando 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) to raise the vine off the ground because of the high rainfall.

Harvested by hand. Cool maceration with skin contact for 24 hours. Fermented in stainless steel at 67° F for 22 days. The wine aged with its lees in stainless steel vats for a few months until bottling.

## Reviews:

“Light yellow. Pungent nose evokes fresh-cut grass, lime, lemon pith and saffron. Nervy, mineral-driven citrus flavors are given depth by a smoky, leesy quality and are braced by zesty minerality. Finishes dry, with good tangy grip and persistence.”

**90 points** *International Wine Cellar* issue 145 July/Aug '09

“This is one of the two or three best, most serious renderings of Albariño that I’ve tasted from the 2008 vintage. The wine is big and rich and full of substantial flavor, and yet it is also lifted and nimble, thanks to lots of fresh acidity and a notable portion of unresolved carbon dioxide that provides a hint of spritziness that freshens the mouthfeel right through the finish. Flavors of ripe peaches and baked apples are deep and impressive, and whereas most Albariños are really only suited to light fare, this could stand up to substantial preparations of fish or chicken.”

**92 points** *Wine Review Online* September 8 '09 - Michael Franz



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