

# Albarino Gran Vinum 2009



**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 was harvested by hand during the last week of September. The grapes were destemmed followed by a 24 hour cryomaceration with dry-ice prior to pressing. 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 week until mid-Spring. The intent with the extended aging on lees is to emphasize aromatic complexity and volume in the mouth.

## Reviews:

“Bright yellow. More pungent and extroverted than the Esencia Divina, offering scents and flavors of ripe pit fruits, orange and herbs. Begins clenched but becomes fresher with air, finishing with resonating citrus and mineral qualities and excellent persistence. This will work with rich foods.”

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



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | [www.grapesofspain.com](http://www.grapesofspain.com)

© 09/2010