

Albarino Gran Vinum 2010



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 into 20 KG boxes during the middle two weeks 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 break the skins obtaining the most aromatic, free-run portion of must. The must is settled for 36 hours prior to fermentation in stainless steel at 67° F for 22 days. After alcoholic fermentation the wine is clarified by gravity and racked to clean tank for aging for 3 months on fine lees, with weekly stirring. Following aging on lees the wine is settled again and aged a few more months in tank prior to bottling in May 2011.

Reviews:

“Light yellow. Aromas of orange, honeydew and nectarine, with floral and ginger accents. Deep, pliant, gently sweet pit fruit and melon flavors are braced by a bitter citrus quality. Creamy and expansive on a finish that features juicy melon and candied orange nuances.”

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