

Mar de Vinas 2010



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 acid-

ity 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. All fruit is hand harvested followed by cluster sorting at the winery before pressing. 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 almost 2 months on fine lees for increased texture and mouthfeel.

Reviews:

“The best of these wines is the 2010 Mar de Vinas which was made entirely from estate-grown fruit. Its perfume is the most expressive giving up fragrant minerals, a hint of sea salt, nutmeg, white peach, and lemon. Crisp, racy, and well-balanced, it is an excellent value that will provide enjoyment for another 3-4 years.”

88 points *Wine Advocate* issue 195 June 2011

“The balance of creamy, mineral richness and chalky salinity places this wine with oysters. Whether on the half shell or in a pan roast, the toasty, leesy finish will complement their briny flavor.” **Best Buy**

88 points *Wine & Spirits* August 2011

“Light yellow. Complex bouquet of bright pear, quince, melon, lemongrass and anise, with zesty lime peel adding interest. Crisp and spicy, with good depth to its orchard fruit and honeydew flavors. Shows good focus and lift on the finish, leaving behind an impression of ripe pear.”

89 points *International Wine Cellar* issue 158 Sept/Oct 2011



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