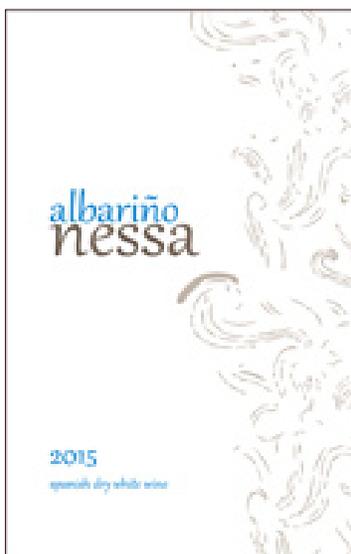


Albariño Nessa 2015



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 between 10 and 40 years old. Wine maker, 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. The wine does not undergo malolactic fermentation. Aged for almost 2 months on fine lees.

Reviews: “Bright, moderately complex aromas of stone fruits and minerals precede a firm, lemony palate with familiar, highly fresh tangerine and nectarine flavors. This holds its form and snap on the finish. Drink during 2016.”

89 points *Wine Enthusiast*, August 2016

“The warmth of the 2015 season created this concentrated, round albariño, its broad texture carrying rich tropical fruit. Ready to pair with seafood paella.”

88 points *Wine & Spirits*, August 2016

“Ginger and leesy notes lend a savory edge to this white, while firm acidity imparts focus. A core of pear and citrus flavors adds fresh fruit to the balance.”

87 points *Wine Spectator*, September 30, 2016 Issue



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