

Albariño Nessa 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 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 averaging 25 years old. Winemaker, 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. There is no malolactic fermentation. Aged for almost 2 months on fine lees.

Reviews:

“This is the first Albariño that I’ve tasted from the 2010 vintage, and it certainly bodes well for the vintage. Although I have been disappointed with many of these wines during the past few years, finding them distressingly diluted, thin and short, this rendition shows real depth and persistence of flavor. Yet it remains nimble and fresh, with lots of bright acidity and a welcome prickle from unresolved carbon dioxide. Clearly bottled early and directly from steel tanks, it seems to convey all of the primary fruit character (suggesting white peach above all) held by the grapes when they were picked last autumn. A terrific aperitif, but likewise very well suited to shellfish or lighter finfish preparations.”

90 points *Wine Review Online* April 12, 2011 - Michael Franz

“Light yellow-gold. Pungent, pure aromas of honeydew, quinine, ginger and mint, with a kiss of jasmine. Offers good density and richness but also lively cut, with complex flavors of melon, citrus fruits and exotic bitter quinine. Finishes long, spicy and vibrant.”

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



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