

Esencia Diviña Albariño 2025 (White Wine)



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.

Appellation	Rias Baixas D.O.
Grapes	100% Albariño; vines average 40 years-old
Altitude / Soil	25 meters / sandy loam, with mollusk shells over granite bedrock
Farming Methods	Traditional methods
Harvest	Hand harvested
Production	Whole clusters held overnight prior to pressing in horizontal, pneumatic press, fermented in stainless steel tanks
Aging	Aged for an extended period on lees in tank prior to bottling
UPC / SCC / Pack Size	183277000024 / 10183277000021 / 12

Reviews:

"I've often marveled at the fact that anyone could work up the nerve to attach this proprietary name to a wine (anybody can transliterate the name into English), but then, year after year, it tastes so good that I stop marveling and just enjoy it. With somewhat more physical density than either the "Nessa" or "Mar de Viñas" bottlings, this is also more deeply flavored and offers more persistence in its finish, but not at the cost of either freshness or proportionality between fruit and acidity. In textural terms, there's something almost "glossy" about the wine, by which I mean a sort of soft texture and purity of fruit that seems indicative of using free-run juice or very soft pressing, resulting in mouthfeel that makes it seem that the juice was freed from the grapes without having had any contact with the skins or seeds. To be clear, in many white wines I don't mind some tannic grip or bitterness in the finish to offset fruit sweetness. But in this wine, the silky texture on the palate serves to enhance its impression of crystalline purity in a very effective way. A last point of praise is that its effortless purity and integration of fruit and acidity hold up so well that it remains equally delicious as it warms all the way up to room temperature from initial refrigerated chilling. Many soft whites need chilling to pull up their acidity and keep them seeming fresh, but this is an example of a wine that retains its beauty for two hours after being pulled from a refrigerator. I'd still suggest chilling it for starters, but if you acquire a few bottles of this, check out its unusual possession of this capability." **94 Points Wine Review Online**; Michael Franz-May 20,2026

