Esencia Diviña Albariño 2024 (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:

"The 2024 Albariño "Esencia Diviña" from Gran Vinum is even better out of magnum than it was last year out of regular-sized bottle. I simply love the quality of the 2024 vintage in Rías Baixas. Out of magnum, wine's bouquet wafts from the glass in a refined blend of pear, lemon, a touch of beeswax, wet stone minerality, citrus peel, spring flowers and a nice touch of gentle leesiness that is just showing the first signs of getting that sweet nuttiness of bottle age. On the palate the wine is bright, crisp and full-bodied, with a beautiful core of fruit, fine mineral undertow and grip, a lovely girdle of acidity and superb backend energy on the long, complex and impeccably balanced finish. This wine is stellar out of magnum and an extraordinary value! 2026-2045. "
93 Points View From the Cellar; John Gilman ; May-June, 2026.

"Only a handful of Albariño renditions from Rías Baixas — the world's unchallenged sweet spot for this potentially great variety — ever manage to compete for top honors with this wine. One very good reason for that is sourcing from 50-year-old vines owned by the winery. If you've never traveled to the region, you would have no way to know that there are very few "Estate Bottled" Albariño wines of any consequence because most plots of vines range from small to tiny, including ones grown in pots on patios or in backyard gardens. The very fine 2024 vintage shows its stuff in this bottling in the forms of lifted aromatics with the lightest floral tinge, substantial body driven along and through the finish by energetic acidity, and very pure fruit notes recalling ripe peaches and lemon curd. Its combination of freshness and substance will enable it to flatter a wide range of foods running the gamut from raw oysters to richer finfish dishes — even in a lemon crème sauce. Gulp-ably delicious but also worthy of extended contemplation." **93 Points Wine Review Online Michael** Franz; September 24,2025

"Another amazing and broad-shouldered edition of this wine, the 2024 Esencia Divina comes from Albariño vines roughly 50 years of age. This was aged in stainless steel tanks and spent time on the lees, offering amazing sea salt character with rich melon and tropical fruits. A lengthy finish completes this beauty that will cellar well for another eight years. Drink 2025-2033."**93 Points OwenBargreen.com**; Owen Bargreen- December 4, 2025