## Gran Vinum Albariño Seleccion Especial 2022 (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. 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.

Appellation	Rias Baixas D.O.
Grapes	100% Albariño, from the 50-year-old Miranda Aurosa, estate-grown vineyard
Altitude / Soil	10 meters / decomposed granitic sandy loam
Farming Methods	Traditional methods
Harvest	Hand harvested in mid-late September; fruit was then hand sorted at the winery prior to processing
Production	Gently pressed to obtain only the most aromatic, free run juice; fermented in stainless steel tanks at low temperature
Aging	Aged on lees with weekly battonage in stainless steel tank for 5 months
UPC / SCC / Pack Size	183277000017 / 28437005610013 / 6

## **Reviews:**

"In three words: Stupendously wonderful Albariño. In a few more words, this is a real outlier in the region, where most wines are cobbled together from many little plots, but this is sourced from 50-year-old vines in a single, estate grown site called Miranda Aurosa. ... This is remarkable for its concentration and depth of flavor, with textural richness that is reminiscent of excellent Semillon much more than a light, citrus-driven varietal wine like Pinot Grigio, which is true for many current renditions of Albariño. Although it is an unusually "big" rendition of this variety, there is enough acidity to keep it fresh and make its ensemble of fruit flavors sing. Those include orchard fruits above all, but additionally, one finds suggestions of baked apples, poached pears, and quince. This has nothing to do with the Albariño you will find in a run-of-mill retail shop or grocery store, so think swordfish steak or even roasted pork shoulder as a pairing partner, and even then, buckle up beforehand."

95 points Wine Review Online; Michael Franz - Oct 17, 2023

"The 2022 Selección Especial from Gran Vinum is also made from fifty year-old vines, with the wine aged five months on its fine lees with weekly stirring to add complexity. The wine offers up beautiful aromatic complexity, delivering scents of grapefruit, lemon, a touch of menthol, wet stone minerality, ocean breeze and a topnote of limepeel. On the palate the wine is deep, fullbodied, zesty and more reserved in profile than the Esencia Diviña bottling, with an excellent core of fruit and mineral drive, lovely balance and a long, nascently complex and very precise finish. I know I am in the extreme minority in aging my Albariño, but this is one wine that I would not hesitate to tuck in the cellar for another year or two and just let time work its magic! It is an outstanding young Albariño. 2024-2040."

91 points Owen Bargreen; Owen Bargreen - October, 2023.

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93+ points View from the Cellar; John Gilman - Issue #105 May/June 2023.

"Think of the spring scents of apple blossoms stored in an autumn apple—you'll have something close to the fresh and bright flavor of this wine. It comes along with Meyer-lemon acidity and substantial weight, the depth of flavor contributed by 50-year-old vines. In Galicia, you could enjoy this with game fish or percebes. It would also be mouthwatering with fat Diver scallops in a Cantonese presentation with ginger and soy."

93 points Wine & Spirits Magazine; Joshua Greene – October 18, 2023

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