Gran Vinum Albariño Seleccion Especial 2023 (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:

"The 2023 Albariño "Selección Especial" from Gran Vinum is made from fifty year-old vines and given seven months of aging on its fine lees prior to bottling. The wine offers up a complex bouquet of pink grapefruit, fresh lime, briny notes of ocean breeze, wet stone minerality, a touch of menthol and a topnote of dried flowers. On the palate the wine is deep, full-bodied and vibrant, with a lovely core of fruit, excellent mineral drive and grip, fine focus and a long, well balanced and complex finish. This is first class Albariño! 2024-2040+."

93 points View from the Cellar; John Gilman; March – April 2024, Issue 110.

