

Adegas Gran Vinum Esencia Divina Albariño 2018 (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	D.O. Rias Baixas
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	183277000024 / 10183277000021 /12

Reviews:

“The 2018 Essencia Divina Albariño is a 100% Albariño crafted from estate grown fruit. Made from only free run juice, it is rich tasting with great intensity of flavor and mouth filling with a silky texture. Aged 3 months in tank on the lees, it reveals a chalky mineral character with medium acidity. Still young and will evolve to greater heights.”

92 points *International Wine Review*; "Spanish Wines of Value and Quality" - June 20, 2019

“This wine's zesty, granitic acidity and cool, smoky orange scents conjure a range of foods. Tina Vaughn of NYC's The Simone suggested "raw fish, or a terrine of whitefish, or mackerel poached in wine. Crab or scallops would love it. Or softshell crab with capers, lemon and brown butter.”

91 points *Wine & Spirits Magazine*; "Year's Best Galician Wines" - August 2019

“The 2018 “Esencia Diviña” from Adegas Gran Vinum is a lovely example of Albariño. The bouquet is bright, briny and complex, wafting from the glass in a mix of apple, lime blossoms, salty soil tones, a touch of wild fennel and a topnote of candied citrus. On the palate the wine is crisp, full-bodied and nicely focused, with a good core of fruit, lovely balance and grip and a long, salty and zesty finish. This is good juice, with plenty of stuffing at the core. 2020-2025+.”

89 points *View from the Cellar*; Issue # 85 - January/February 2020

