

# Gran Vinum Albariño Selección Especial 2017 (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.

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

## Reviews:

“Limpid, green-hued yellow. Powerful, deeply pitched melon, white peach and tangerine scents show excellent clarity and pick up a smoky mineral quality with aeration. Offers deeply concentrated, spice-tinged citrus fruit and honeydew flavors that tighten up steadily on the back half. Closes very long and smooth, with resonating peach and mineral qualities and a sexy floral nuance.

Drink 2019-2024.” **93 points Vinous Media**; “Spain’s Northern Regions Keep it Cool” – March 2019

“The Albariño “Selección Especial” from Adegas Gran Vinum hails from fifty year-old vines. It is given five months aging on its fine lees, with weekly stirrings, prior to bottling. The 2017 version is beautifully complex and detailed, offering up a complex bouquet of grapefruit, tart orange, gentle leesy tones, sea salts, stony minerality, lemongrass and a bit of oceanic brininess in the upper register. On the palate the wine is bright, full-bodied and focused, with a lovely core, impressive complexity and a long, vibrant and classy finish. This seems to be more user-friendly out of the blocks than the 2016 rendition (please see note below) and this is the vintage I would opt for drinking first, though both years are outstanding and will age long and gracefully. 2019-2035.” **92+ points View from the Cellar**; Issue #78 – November/December 2018

“Peach and melon flavors are fresh but also full and slightly leesy. A citrusy palate is tight in structure, with lemony acidity keeping this Albariño crisp and focused. Orange and lime flavors are clean as polished glass, while this is long, pure and minerally on a stylish finish. Drink now.”

**91 EC points The Wine Enthusiast; Editors' Choice** - April 2019

