

Esencia Diviña Albariño 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.

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 Esencia Diviña cuvée from Adegas Gran Vinum is a step up from their entry level wines, as this is crafted from fifty year-old Albariño vines, planted on sandy soils of decomposed granite. The 2023 version shows the added depth of these old vines, offering up scents of tart pear, fresh lime, white flowers, ocean breeze and a lovely base of salty minerality. On the palate the wine is full-bodied, complex and beautifully proportioned, with a fine core, lovely soil signature, zesty acids and a long, poised and seamlessly balanced finish. Fine juice that will age very well indeed and be an even more complex glass of wine with three to five years in the cellar. 2024- 2035+. ”

92+ points View from the Cellar; John Gilman; Issue 109, January – February 2024

