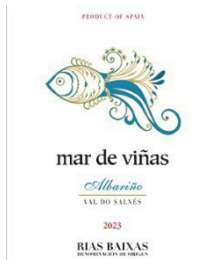


Mar De Viñas 2024 (White Wine)



Adegas Gran Vinum is a second generation, family-owned winery that has been producing Albariño since the 1980's, prior to the creation of the Denomination of Origin Rias Baixas. They focus exclusively on Albariño from the Val do Salnes sub-region, which offers vineyard sites with distinct maritime influence. The wines produced from both estate vineyards and vineyards they manage seek a repeatable saline undercurrent to the typical peach, apricot and floral aromas of Albariño.

Appellation	Rias Baixas D.O.
Grapes	100% Albariño
Altitude / Soil	40 meters / decomposed granitic sandy loam
Farming Methods	Traditional methods
Harvest	Hand harvested fruit, hand sorted at the winery prior to processing
Production	Fermented in stainless steel tanks for 20 days at low temperature
Aging	Aged 3 months with fine lees in stainless steel tank
UPC / SCC / Pack Size	0183277000031 / 10183277000038 / 12

Reviews:

"Made from Albariño grapes sourced from the Val do Salnés sub-region of Spain's famous Rías Baixas (located above the northern border of Portugal, on the very edge of Galicia's west-facing Atlantic coast), this consistently excellent wine is absolutely singing in the 2024 vintage. Although it is richer and more flavorful than most comparable wines, it is also more vibrant and refreshing, thanks to energizing acidity that drives a long and symmetrical finish after the wine shows lovely floral aromas and juicy flavors recalling orchard fruits. This is a terrific sipping wine, but also a great pairing partner for fish or shellfish, which makes perfect sense in light of the fact that the adjacent coastal waters in this slice of Spain is the source of some of the world's finest seafood."

93 Points Wine Review Online; Michael Franz – April 2, 2025

"The Albariño "Mar de Viñas" is one of the entry level bottlings from Adegas Gran Vinum, but it still hails from thirty-five year-old vines and is given some extended aging on its fine lees in the cellar during its *élevage*. The 2024 version offers up a bright and complex bouquet of fresh lime, a nice touch of grassiness, stony minerality, ocean breeze and a topnote of candied citrus peel. On the palate the wine is vibrant, crisp, fullish and complex, with a good core, lovely mineral undertow, zesty acids and lovely precision on the long, well balanced and refreshing finish. This is really fine Albariño for its price tag! 2025-2035."

91 Points View From the Cellar; John Gilman ; May-June, 2025.

