

# Gran Vinum Seleccion Especial 2015

**Winery:** Adegas Gran Vinum

**Region:** Rias Baixas D.O.

**Grapes:** 100% Albarino



**Winery:** 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.

**Wine:** This wine is produced from a hillside, single vineyard, Miranda Aurosa, which has sandy and granite soils. The vineyard is worked in the same way as vineyards have been for generations, enriched with clam and cockleshells. The vineyard follows the Galician tradition of using granite posts (like a goalpost) with vines trained in pergolas, to raise them off the ground allowing rain to evaporate more readily, minimizing disease pressure.

**Reviews:** This wine has not yet been reviewed.

*Reviews from the 2014 vintage:*

“This gorgeous Albariño opens with elegant aromas of white flowers, peach and minerals. There’s ample acidity, body and flow to the palate, while flavors of nectarine, tangerine and lemon are top-shelf. A long-lasting, clean-as-polished-glass finish confirms excellent overall quality.” *Editor’s Choice*

**93 points** *Wine Enthusiast* November 2015

“Light, bright yellow. High-pitched, mineral-tinged aromas of dried citrus and pit fruits, with a touch of jasmine coming up with air. Dry, concentrated and precise on the palate, offering intense pear and nectarine flavors and a blast of bitter lemon pith. A strikingly long, penetrating finishes features lingering notes of smoky lees and white flowers. Made entirely without oak, this wine spent four and a half months in stainless steel tanks, receiving weekly lees stirring.”

**92 points** *Vinous* Atlantic Spain January 2016



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