



Adegas Gran Vinum

# Karina Victoria 'Ka'

Albariño – D.O. Rias Baixas 2021

**Adegas Gran Vinum** is a family-owned winery beginning 2002 exclusively growing only Albariño. They showcase the uniqueness of D.O. Rías Baixas with internationally recognized high quality grapes of Galicia. They planted new vineyards on steep, sandy, south-facing slopes, near the ocean which minimizes temperature swings and extends maturation times giving more spice, saline and fruity varietal character to the finished wines. Soils in the vineyards are enriched in the traditional manner by digging in shells of local mollusks. <https://vimeo.com/141408525>

**Rías Baixas** makes some of the world's most elegant white wines and is home to the native grape variety, Albariño. The wine region occupies a lush green corridor of northwest Spain on the cool, Atlantic coast, an area known as Galicia

Not surprisingly, the Atlantic Ocean is a key influence on the Rías Baixas climate. Average rainfall is very high here, sometimes exceeding 71 inches (1,800mm) a year, and mists and fog from the sea also add to the cool climate. This climate is why Rías Baixas is so successful with Albariño – the cooling ocean influences help the grapes to retain the crisp, mouth-watering acidity so vital to the distinctive style of the local wines.

The finest Rías Baixas wines are characterized by their intense aromatics, and long, pleasant floral aftertaste, often further lifted by a slight fizz. The area's granite soils help imbue the wine with intense minerality.

**Age of the Appellation:** Rias Baixas was recognized in 1988

**Variety:** 100% Albariño

**Harvest:** All fruit was hand harvested and sorted prior to whole cluster pressing in pneumatic press

**Production:** Fermented in stainless steel tanks for 20 days at low temperature

**Ageing:** Aged 3 months with fine lees in stainless steel tank.

**Tasting:** Crisp acidity, minerality, lemon and lime, apple, pear, grassiness

**Food pairing:** Serve at 38-45 degrees Fahrenheit. Pairs well with shellfish, crab, oysters, mussels, fish tacos, seafood risotto and lobster.

**Wine Awards:** *Botellas de vino:* Premio1. Silver Medal, LIX Albariño, 92 (WRO), Numerous vintage after vintage "Complex and deliciously refreshing Albariño. The wine is built on tense acidity that firms the texture and drives the mineral notes through the end." —Patricio Tapia, Wine & Spirits Magazine



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