

ALBARIÑO DE FEFIÑANES

2016 VINTAGE

DATA SHEET

Description

First vintage: 1928

Enticingly lustrous, green flecked lemon water ice in hue. Very fine with expressive but understated notes of apple, peach, and zesty citrus elements; crisp and refreshing with excellent acidity, verve, backbone and length – all of which augur well for this vintage to improve significantly in bottle.

Our cellar

Winemaking at the Palacio de Fefiñanes dates goes back to the 17th Century but only became a business at the beginning of the 20th Century; and our brand name and distinctive label date back to 1928, the year we launched our first bottled wines.

These are quite distinctive due to the very particular Salnés Valley vineyards from which our fruit has come for some five generations, and it for this reason that our wines are renowned for their delicacy and finesse.

Denomination of Origin: Rías Baixas.

Grape variety: 100% Albariño.

Production area: Cambados, Salnés Valley Pontevedra, Galicia, Spain.

Harvest date: The fourth week of September, 2016.

Fermentation: Cold fermented in stainless steel for 2 weeks.

Bottling date: As of late February 2017.

Alcoholic strength: 13,5°

Glucose-fructose: 3.5 grammes/litre.

Total acidity: 7.3 grammes/litre (Tartaric).

Ph: 3.26

Total production: 135,000 bottles & 2000 Magnums.

Potential lifespan: Should continue to improve till the summer of 2018.

Serving temperature: 10° C (do not over-chill).

Food partnering: An ideal and most versatile aperitif; ideal with all manner of fish, shellfish, and mild to medium intensity cheeses; also suited to most oriental dishes as well as tuna or steak tartare.

