ALBARIÑO DE FEFIÑANES III AÑO

2016 Vintage | DATA SHEET

Descripción

First vintage 2001.

A pale-yellow colour with golden glints. The nose reveals a rich array of ripe, complex aromatics with stone fruit, white flowers and balsamic herbs coming to the fore.

Crisp with citrussy freshness, its gentle tannins mingle harmoniously with its warmth bringing the wine elegance and depth. A wine to cellar and enjoy drinking for many years more.

The winery

BODEGAS DEL PALACIO DE FEFIÑANES. The palace of Fefiñanes has been closely linked with wine since the 17th century. It was in the first years of the 20th century that the winery was designed as a wine business project; and then, in 1928, the Albariño de Fefiñanes name and label were created and registered, and a true, pioneering brand was established. Albariño, a unique grape variety in the Salnés valley, has always played the star role in the wines we produce. We have constantly lavished on this grape the greatest care to preserve its character, extraordinary expression and uniqueness.

Denomination of Origin: Rías Baixas

Grape Variety: 100% Albariño

Production area: Cambados, Salnés Valley, Pontevedra Spain

Harvesting dates: Fourth week of September 2016

Fermentation: In stainless steel vats

Ageing: Seven months in vat on the lees with “bâtonnage” plus 23 months of rest in cellars.

Bottling date: 15th January 2019.

Production: 7,775 bottles and 110 magnums

Alcoholic degree: 13.5

Residual sugar: 3.6 g/l

Total acidity: 7.5 g/l

pH: 3.13

Recommended food pairings: This is a wine to savour and enjoy sip by sip in the company of friends during intelligent conversation.

Anticipated maturity: Will improve up to summer 2021.

Serving temperature: 10°C

Bodegas del Palacio D Fefiñanes

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