

ALBARIÑO DE FEFIÑANES

2018 VINTAGE

DATA SHEET

Description

First vintage of this wine: 1928

A straight Albariño displaying a bright, pale, golden-yellow colour with greenish glints indicating the youth and freshness of the wine. Very intense aromatics of fresh fruit, green apple, citrus and stone fruit, apricot and greengage.

The wine's acidity, enveloped within a fleshy mouth-feel, and its developing structure on the palate enhance the wine's extraordinary complexity and length of flavour. This is a wine that can be kept and enjoyed over the next several years.

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

Appellation: Rías Baixas

Production area: Cambados, Salnés Valley, Pontevedra, Spain

Harvesting dates: Second half of September 2018

Fermentation: Two weeks in stainless steel vats at low temperature

Bottling date: During the first six months of 2019

Production: 170,000 bottles and 3,500 magnums

Alcoholic degree: 13.5

Residual sugar: 1.8 g/l

Total acidity: 6.9 g/l

pH: 3.18

Recommended food pairings: Appetisers, seafood, fish, cheese. Asian cuisine.

Beef or tuna tartar.

Anticipated maturity: Will improve in bottle until at least the summer of 2021.

Serving temperature: 10°C.

