

ALBARIÑO ARMAS DE LANZÓS

2015 VINTAGE

TECHNICAL DATA

Description

First vintage of this wine: 2013.

Granite soils. Selection and sorting of the grapes done in the vineyard.

We selected the juices for this wine from among the best lots that were brought into the cellars in 2015. After the alcoholic fermentation in stainless steel vats, this wine was aged for a long period on its lees in vat, after which, once clarified, it was left to rest in the peace of our cellars for close to two years. It then underwent an oxidative ageing in 500-litre barrels before being bottled on 9th August 2019.

On the nose, the wine displays very good aromatic and varietal expression with ripe fruit and floral notes coming through. On the palate, the lively acidity is nicely enveloped by a warm, unctuous texture. Full, balsamic and with a lingering finish, this wine has excellent ageing potential for those who are patient enough to wait.

Winery

BODEGAS DEL PALACIO DE FEFIÑANES

The Palace of Fefiñanes has been inextricably linked with wine since the 17th century, and it was in the early 20th century that the winery was established as a commercial company.

In 1928, the Albariño de Fefiñanes brand and label were created and a truly pioneering project was begun. The unique Albariño grape variety, grown in the Salnés valley, has always taken centre stage in our wines. We have devoted the utmost care and attention to this variety, ensuring that its special character, extraordinary varietal expression and its uniqueness are perfectly preserved.

Grape variety: Albariño 100%

Designation of Origin: Rías Baixas

Production area: Cambados, Salnés Valley, Pontevedra, Spain

Harvesting dates: Third week of September 2015

Bottling date: 9th August, 2019

Total production: 666 magnums

Alcoholic degree: 13.5°

Residual sugar: 3.4 g/litre

Total acidity: 7.5 g/litre

pH: 3.2

Recommended time for consumption: A wine to cellar for a long time.

A timeless white wine.

Serving temperature: 10°C

Food pairings: Fish stew (marmitako), rice with lobster, baked oily fish, roast suckling pig, Mexican cuisine

