

ALBARIÑO DE FEFIÑANES

2019 VINTAGE

TECHNICAL DATA

Description

The first vintage of this wine was released in 1928. Produced solely with Albariño grapes, this wine displays a brilliant, pale gold-yellow colour with intense ripe fruit and citrus aromas (mandarin orange). Touches of stone fruit (peach) and spices then come through, followed by a sensation of freshness together with very pleasant acidity counterbalancing the flesh and smoothness of the mouth-feel that have been acquired by the wine's short ageing on its lees. In every aspect an attractive wine with very appealing classic Albariño character.

The 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.

Designation of Origin: Rías Baixas

Grape variety: 100% Albariño

Production area: Cambados, Salnés Valley, Pontevedra, Spain

Harvesting dates: 10th to 20th September, 2019

Fermentation: At low temperature in stainless steel vats

Bottling date: During the first six months of 2020

Total production: 170,000 bottles and 3,500 magnums

Alcoholic degree: 13.5

Residual sugar: 3.8 g/litre

Total acidity: 6.9 g/litre

pH: 3.4

Food pairings: As an aperitif or with seafood, fish dishes or cheese. Also with Asian cuisine, beef or tuna tartar.

Recommended time for consumption: Up till 2022.

Serving temperature: 10°C

