

# ARMAS DE LANZÓS

2018 VINTAGE

TECHNICAL DATA

## Description

The first vintage of this wine was released in 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 2018. After the alcoholic fermentation in stainless steel vats, this wine was aged for a long period on its lees in vat, after which it was left to rest in the peace of our cellars for two years. It then underwent an oxidative ageing in 500-litre barrels before being bottled in December 2022.

On the nose, the wine reveals aromas of ripe, stone fruit (peach), tropical fruit (melon) and white flowers. A lively acidity comes through on the palate with intensity and consistency, together with notes of resin balancing harmoniously the fullness of the wine's body. A long-ageing wine.

## 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

**Grape variety:** 100% Albariño.

**Appellation:** Rías Baixas.

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

**Harvesting dates:** Third and fourth weeks of September 2018

**Bottling date:** 12<sup>th</sup> November 2022

**Total production:** 666 magnums

**Alcoholic degree:** 13

**Residual sugar:** 1.6 g/litre

**Total acidity:** 8.3 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:** Roast suckling pig, crab tartare, baked oily fish or Mexican cuisine

