

ALBARIÑO DE FEFIÑANES

III AÑO

2020 VINTAGE

TECHNICAL DATA

Description

First vintage of this wine: 2001.

Aromas of very ripe apple, almost compote-like, come through with notes of cut grass mingling harmoniously with a creaminess brought by its ageing on the fine lees. Varietal character, fresh and flavoursome with a distinct touch of salinity and good length of flavour. Elegant and full of life.

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 week of September 2022.

Fermentation: In stainless steel vat.

Ageing: Long ageing in vat on the lees with "bâtonnage" plus 2 years resting in the cellars.

Bottling date: 29th November 2022

Production: 7,770 bottles and 150 magnums

Alcoholic degree: 13.5

Residual sugar: 1 g/l

Total acidity: 7.2 g/l

pH: 3.25

Food pairings: This wine can be enjoyed on its own, as an aperitif, or with fish or seafood, tuna or steak tartare, strong cheeses or Asian food.

Serving temperature: 10°C

