

ALBARIÑO DE FEFIÑANES

2023 VINTAGE

TECHNICAL DATA

Description

The first vintage of this wine was released in 1928.

The weather conditions were very unsettled during spring with warm temperatures, scattered showers, storms in May and heavy rain in June. The summer was also unsettled with frequent periods of rain and high temperatures. All these conditions led to an abundant harvest with early-ripening fruit of high quality. The wine reveals intense fresh fruit and citrus aromas with herbal notes and elegant varietal character. On the palate, it is dry with good acidity bringing freshness and enhancing the fruit character. Good length of flavour and volume.

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.

Designation of Origin: Rías Baixas.

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

Harvesting dates: The first two weeks of September 2023.

Fermentation: At low temperature in stainless steel vats.

Bottling date: During the first six months of 2024.

Total production: 168,000 bottles and 2,800 magnums.

Alcoholic degree: 13

Residual suagr: 1.20 g/litre

Total acidity: 6.60 g/litre

pH: 3.30

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

Serving temperature: 10°C

