

ALBARIÑO DE FEFIÑANES

III AÑO

2022 VINTAGE

TECHNICAL DATA

Description

First vintage of this wine: 2001.

Elegance and distinction come together between the aromas of apple and apricot, dried apricots and brioche, with the harmony of freshness, minerality and tension that develops in the mouth. Striking complexity of flavors, expressive due to its origin from old vines and captivating due to its breadth and personality. Growing and long-lasting evolution in the bottle for the III Año 2022

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: 3rd December 2024

Production: 8.300 bottles and 500 magnums

Alcoholic degree: 13% Vol.

Glucose and fructose: 1,70 g/l

Total acidity: 6.30 g/l

pH: 3.34

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

