1583 ALBARIÑO DE FEFIÑANES

Vintage 2025 | TECHNICAL SHEET

Description

First vintage of this wine: 1995.

1583 Albariño de Fefiñanes 2025

Bright straw-yellow colour with golden hues, clean and luminous, showing a fine, persistent tear that hints at its volume and unctuousness, the result of ageing on lees in barrel. On the nose, elegant and expressive, with stone fruit, citrus and white flowers, alongside subtle herbal and mineral notes. On the palate it is broad, unctuous and well balanced, with good acidity and a long, persistent finish of distinctly Atlantic character. An Albariño of great personality, where structure, elegance and character come together in a harmonious whole.



Winery

BODEGAS DEL PALACIO DE FEFIÑANES. The Palacio de Fefiñanes has been linked to wine since the 17th century, and it was in the early 20th century that the winery was conceived as a business venture. In 1928 the brand and label were created and registered: Albariño de Fefiñanes, a true pioneer. The singular Albariño grape of the Salnés Valley has always been the protagonist of our wines, a variety we have carefully nurtured, preserving its character, its extraordinary expressiveness and its singularity.

Variety: 100% Albariño.
Designation of Origin: Rías Baixas.
Production area: Cambados, Salnés Valley, Pontevedra, Galicia, Spain.
Harvest date: First half of September, 2025.
Fermentation: In Bordeaux-style barrels.
Ageing: Three months in Bordeaux-style barrel, with bâtonnage. Two months in stainless steel tank.
Bottling date: First half of 2026.
Bottles produced: 7,795, plus 100 magnums.
Alcohol content: 13% VOL
Reducing sugars: 1.7 g/l
Total acidity: 6.0 g/l
pH: 3.29
Food pairing: Rice with lobster, baked fish, white meats, Asian cuisine.
Serving temperature: 10º C

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