ALBARIÑO DE FEFIÑANES

2025 VINTAGE | TECHNICAL DATA



Description

The first vintage of this wine was released in 1928.

Pale straw yellow with greenish reflections, clean and bright. On the nose it shows pronounced aromatic intensity, with white fruit notes such as apple and pear, accompanied by citrus hints of lime and grapefruit, and a subtle tropical background of passion fruit and pineapple, with delicate floral nuances. On the palate it is dry, enveloping and balanced, with fresh, well-integrated acidity that provides vibrancy and length. The finish is long, persistent and slightly saline, encouraging another sip. Elegant, vibrant and highly expressive, the 2025 vintage reflects the Atlantic character of this Albariño.

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 2025.

Fermentation: At low temperature in stainless steel vats.

Bottling date: During the first six months of 2026.

Total production: 160,000 bottles and 2,800 magnums.

Alcoholic degree: 13 % Vol.

Residual sugar: Dry.

Total acidity: 6.70 g/litre

Ph: 3.30

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

Serving temperature: 10°C

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