ALBARIÑO DE FEFIÑANES III AÑO

Vintage 2023

TECHNICAL DATA SHEET



Description

First vintage of this wine: 2001

Elegance and character intertwine in an aromatic profile where ripe apple and apricot meet echoes of dried fruit, delicate pastry notes and a subtle toasted undertone. Complexity unfolds with subtlety, lending depth and finesse. On the palate it shows a magnificent balance between freshness and structure, with a pronounced minerality that brings tension and defines its finish. Broad, enveloping and highly persistent, it leaves an elegant and precise sensation. This III Año 2023 shows outstanding complexity and personality, distinguished by its origin in old vines, and promises a slow, honest evolution in the bottle.

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 project. In 1928 the brand and label Albariño de Fefiñanes were created and registered — a true pioneer. The distinctive albariño grape of the Salnés Valley has always been the star of our wines, a variety we have nurtured with care, 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: Third week of September, 2023

Fermentation: In stainless steel tank.

Ageing: Extended ageing on fine lees in tank, with bâtonnage, and two years resting.

Bottling date: February 19, 2026.

Bottles produced: 5,300, plus 50 magnums.

Alcohol content: 13% Vol.

Residual sugar: Dry.

Total acidity: 6.60 g/l

pH: 3.30

Food pairing: On its own, as an aperitif, with fish and seafood, tuna or beef tartare, strong cheeses, and Asian cuisine.

Serving temperature: 10ºC

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