ARMAS DE LANZÓS

Vintage 2021 | TECHNICAL SHEET



Description

First vintage of this wine: 2013.
Granite soils. Grape selection in the vineyard.
We select a must from among the best that entered the winery in 2021 and, after alcoholic fermentation in stainless steel, we age it at length in tank on its fine lees, and then leave it to rest, long and undisturbed, for two years. It then undergoes oxidative ageing in a single 500 l barrel before, finally, being bottled in December 2025.

Its personality is shaped by aromas of ripe stone fruit (peach), tropical fruit (melon) and white flowers. Very fresh acidity, with strength and consistency, balancing a palate with resinous touches that support its full body.
Long life 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 years of the 20th century that the winery was conceived as a business venture. In 1928 the brand and label Albariño de Fefiñanes were created and registered, a true pioneer. The unique Albariño grape of the Salnés Valley has always been the protagonist of our wines: a variety we have pampered, 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 and fourth weeks of September 2021.
Bottling date: 4 December 2025.
Total production: 320 magnum bottles.
Alcohol: 13% vol.
Glucose + fructose: 2 g/l
Total acidity: 6.9 g/l
pH: 3.32
Drinking window: a wine for long ageing. A timeless white.
Serving temperature: 10 ºC
Food pairing: Roast suckling pig, beef tartare, oven-baked oily fish, Mexican cuisine.

Plaza de Fefiñanes, 36630 Cambados, Pontevedra • Telf. 986 54 22 04 • fefinanes@fefinanes.com