

ALBARIÑO DE FEFIÑANES

TECHNICAL DATA

Description

The first vintage of this wine was released in 1928.

A bright, straw-yellow colour with intense aromas of fresh fruit. Notes of citrus fruit and aromatic herbs come through with an elegant varietal character. Dry with lively acidity, which enhances its fruit expression, and with length and intensity of flavour. Characteristic Albariño vibrancy.

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: Harvested by hand during the third week of September

Fermentation: At low temperature in stainless steel vats.

Bottling date: During the first six months of the year

Total production: 168,000 bottles and 2,800 magnums.

Alcoholic degree: 13

Residual suagr: 1.2 g/litre

Total acidity: 6.4 g/litre

pH: 3.55

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

Serving temperature: 10°C

