

# ALBARIÑO DE FEFIÑANES

## III AÑO

Vintage 2011 | DATA SHEET

### Description

The first vintage of this wine was produced in 2002.

A very dry spring and very variable summer weather with good rains in August and mild temperatures brought an abundant vintage. The good weather finally allowed an early vintage with high-quality grapes.

Fruit mix of peach, grapefruit and lime combined with aromatic herbs, orange peel and spices. Creamy, thick, nice and with volume. Long and full-bodied.

### Winery

PALACIO DE FEFIÑANES winery. Palacio de Fefiñanes has been involved in wine since the 17th century. And 100 years ago, the winery is conceived as a business project. In 1928 the brand and label are created and registered: Albariño de Fefiñanes, a real pioneer. The singular albariño grape from the Salnés Valley has always been the star of all our wines. We have very much cared for this variety, preserving its character, its extraordinary expressivity and its singularity.

**D.O.:** Rías Baixas.

**Variety:** 100% Albariño.

**Production area:** Cambados (Salnés Valley), Pontevedra, Galicia, Spain.

**Date of harvest:** Second week of September 2011.

**Fermentation:** In stainless-steel tanks at controlled temperature.

**Aging:** 27 months in tanks, seven of which on lees with "bâtonnage".

**Date of bottling:** 18 February 2014.

**Gastronomy:** A wine to be enjoyed placidly as an aperitif with salted almonds.

To be paired with oven-baked pomfret, rice with lobster, squid stew, Asiatic dishes, or fresh foie gras.

**Alcohol:** 12,5°

**Residual sugar:** 3.2 g/l

**Total acidity:** 6.7 g/l tartaric.

**Bottles:** 5,274

**Best before:** Summer of 2016.

**Serving temperature:** 12° C

