

ALBARIÑO DE FEFIÑANES

TECHNICAL DATA

Description

The first vintage of this wine was released in 1928.

A bright, crystalline pale-yellow colour with intense aromatics of fresh fruit, such as green apple and melon, and citrus fruit, such as lemon, together with aromatic herbs and camomile. Dry and showing an Atlantic vivacity thanks to its lively acidity, it is long, flavoursome, appealing and warm.

The wine shows a distinct Salnés Valley Albariño character, conveying sensations of the sea, wind and rocks.

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.

Designation of Origin: Rías Baixas.

Grape variety: 100% Albariño.

Production area: Cambados, Salnés Valley, Pontevedra, Spain.

Harvesting dates: The first two weeks of September

Fermentation: At low temperature in stainless steel vats.

Bottling date: During the first six months

Total production: 150,000 bottles and 3,500 magnums

Alcoholic degree: 13.5

Glucose and fructose: 1.24 g/litre

Total acidity: 7.1 g/litre

pH: 3.3

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

Recommended time for consumption: Up to 2024

Serving temperature: 10°C

