

# ALBARIÑO DE FEFIÑANES III AÑO

2019 VINTAGE

TECHNICAL DATA

## Description

First vintage of this wine: 2001.

A wine with a bright, pale-yellow colour. Notes of stone fruit, such as peach and nectarine, hints of citrus fruit together with apple compote make up an elegant complete array of aromas on the nose, while the palate shows good body, density and length of flavour. Overall, a harmonious and expressive wine defining an Albariño that holds an essential place in the history of Fefiñanes.

## The winery

**BODEGAS DEL PALACIO DE FEFIÑANES.** The palace of Fefiñanes has been closely linked with wine since the 17th century. It was in the first years of the 20th century that the winery was designed as a wine business project; and then, in 1928, the Albariño de Fefiñanes name and label were created and registered, and a true, pioneering brand was established. Albariño, a unique grape variety in the Salnés valley, has always played the star role in the wines we produce. We have constantly lavished on this grape the greatest care to preserve its character, extraordinary expression and uniqueness.

**Grape variety:** 100% Albariño.

**Appellation:** Rías Baixas.

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

**Harvesting dates:** Last two weeks of September 2019.

**Fermentation:** In stainless steel vat.

**Ageing:** Seven months in vat on the lees with bâtonnage, then 24 months left to rest

**Bottling date:** 16th February 2022

**Production:** 7,230 bottles and 150 magnums

**Alcoholic degree:** 13

**Residual sugar:** 3.6 g/l

**Total acidity:** 6.8 g/l

**pH:** 3.19

**Food pairings:** Enjoy it on its own, as an aperitif, with fish and seafood, tuna or meat tartare, strong cheeses or Asian cuisine.

**Serving temperature:** 10°C

