



FILLABOA®



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This wine is born on the historic Fillaboa Estate. The 54-hectare vineyard lies on rolling slopes, bordering with the Tea and Miño Rivers in the south, forming a natural frontier with Portugal. Fillaboa belongs to the Association of Grandes Pagos de España. This coupage includes eight of Fillaboa's best plots, with the highest quality grapes. The sandy-loam soil has many stones and the age of the vines ranges between 14 and 28 years old.

VARIETALS 100% albariño.

WINEMAKING

The winemaking method is focused on potentiating the primary aromas of the Albariño grape together with the singularity of the terroir, resulting in harmonious white wines with good structure. Alcoholic fermentation takes place in stainless steel vats at a controlled temperature of between 14°C and 16°C. Afterwards, the wine rests on fine lees for a minimum period of 6 months.

TASTING NOTES

COLOUR: Clean and bright straw-yellow.

NOSE: High intensity of ripe fruits, pineapple, apple, mango and citrus fruits. Very straightforward and aromatic with pleasant fermentation notes.

PALATE: The palate is smooth with an unctuous, structured flavour. Well integrated acidity. This wine is balanced, fresh and persistent.

Fillaboa is an Albariño full of nuances, it is fruity, aromatic and fresh.

Origin: D.O. Rías Baixas.

Type of wine: White wine aged on lees.

Alcohol content: 13%.

Aging Potential: 3 years.

Serving Temperature: 8-10 °C.

Suitable for vegetarians and vegans