



FILLABOA®



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This wine comes from the historic Fillaboa Estate, from vineyards covering 50 hectares of land that lie on sloping hills adjoining the Tea and Miño Rivers in the south, on the natural border 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 18 and 31 years old.

VARIETAL 100% Albariño.

WINEMAKING

The winemaking method in this winery 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 and citrus fruits. Very straightforward and aromatic with pleasant fermentation notes.

PALATE: Smooth and quite creamy and structured on the palate. Well integrated average acidity. This wine is balanced 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: 12,5%.

Aging Potential: 3 years.

Serving Temperature: 8-10 ° C.

Allergens: Contains sulphites.

Suitable for vegetarians and vegans