



FILLABOA®



SELECCIÓN FINCA MONTE ALTO

Selección Finca Monte Alto comes from the Monte Alto plot. This emblematic plot lies at 150m above sea level on 7 ha. of land from where the best grapes were selected to make this wine. The vineyard is 33 years old and the vines are trained on a trellising structure. The soil has a sandy loam texture with many pebbles due to its proximity to the Miño River. Limited edition: < 14.000 bottles.

VARIETAL 100% Albariño.

WINEMAKING

This wine is made following the traditional method, with alcoholic fermentation taking place at a controlled temperature, 14°C at the beginning of fermentation and 16°C towards the end. Selected native yeasts are used and the wine is kept on fine lees for at least 12 months in stainless steel tanks. This vintage, in particular, has 24 months of ageing on fine lees. After which the wine was stabilized, filtered and bottled.

TASTING NOTE

COLOUR: Straw yellow with greenish hues, clean and bright.

NOSE: High aromatic intensity and notes of very mature fruit, apple, citrus fruits, freshly baked bread, brioche and subtle toasty notes that become more evident after time in the bottle.

PALATE: The palate is structured and fresh. Acidity is very well integrated; the flavour is very oily and smooth. Complex and round with aromas of ripe fruit in the aftertaste.

Fillaboa Selección Finca Monte Alto is an albariño wine with great aging potential. It is aromatic, frank and fresh, structured and complex.

Origin: D. O. Rías Baixas.

Type of wine: White wine aged on lees.

Alcohol content: 13 % vol. approx.

Aging Potential: 5 years.

Serving Temperature: 8-10° C.

Suitable for vegetarians and vegans