



LA FILLABOIA

1898

ALBARIÑO



This wine is crafted with 100% Albariño grapes from a coupage of eight of the Fillaboa estate's plots, characterized by their gravelly, sandyloam soil.

Winemaking

Made with 100% Albariño grapes from one of Fillaboa's best plots called Monte Alto. This is the most extraordinary plot, defined by its height at 150 metres above sea level and its sandy loam soil with good drainage and abundant stones from the decomposition of granite, the parent rock. La Fillaboa 1898 has spent six years in steel tanks on fine lees, with regular bâtonnages to maintain the lees in suspension and, consequently, avoid oxidation to obtain better volume and roundness on the palate.

Tasting Notes



Straw-yellow with golden tones. Clean and bright.



Toasty, with undertones of fruit in syrup, very ripe fruit, reminiscent of baked apples and pastries.



The attack is smooth, acidity is well integrated, this wine offers volume and long persistence.

La Fillaboa 1898, an albariño with ageing potential that maintains the freshness of young albariño wines and the complexity and elegance of fine white wines.

Origin: D.O. Rías Baixas.

Alcohol content: 13% vol approx.

Serving Temperature: 10° C.

Allergens: Contains sulphites.

Suitable for vegetarians and vegans.

