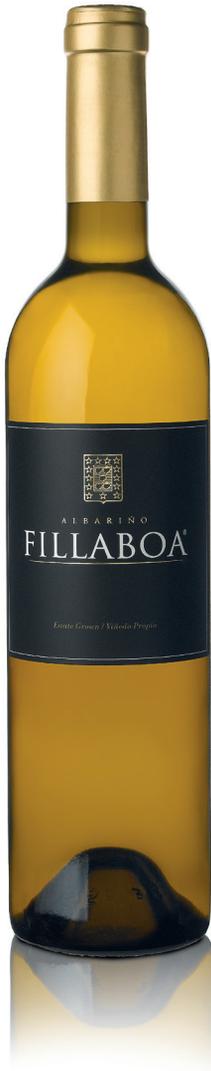




# FILLABOA®

## FILLABOA 2017



This wine is made with grapes grown in the historical Fillaboa Estate. The 74-hectare vineyard lies on rolling slopes, bordering with the Tea and Miño Rivers in the south, forming a natural border with Portugal. The 'coupage' includes 8 of Fillaboa's plots, boasting the most representative and highest quality grapes. The fruit from the Monte Alto plot is destined to make our exclusive Fillaboa Selección wine. The soil has a stony, sandy-loam texture and the vines are between 13 and 25 years old.

The 2017 harvest was drier than the previous year, spring arrived early and the plants began to blossom at the beginning of April, the temperatures and scarce rainfall promoted growth. An unusual drought brought on early ripening in summer. The harvest began on 30 August, a rare occurrence in the area.

**VARIETAL** 100% Albariño.

### WINEMAKING

Our winemaking method is based on potentiating the Albariño grape's primary aromas together with the unique qualities of our "terroir", resulting in harmonious white wines with good structure. Fermentation takes place at low temperatures in stainless steel vats, the wine is then kept on fine lees until bottling. Finally, tartaric stabilization and slight filtering are carried out, offering fresh and expressive wines.

### TASTING

**COLOUR:** Straw yellow with green hues, clear and bright.

**AROMA:** High-intensity aroma, ripe fruit, pineapple, apple, mango and citrus fruits. Very candid and aromatic.

**PALATE:** The attack is smooth and tasty. The mid-palate is long with a great balance between flavours and well-integrated acidity. This wine is fresh and fruity with good structure, very round and offering a long aftertaste.

Fillaboa 2017, a fruity and pleasant Albariño wine full of nuances.

**Area of Origin:** D. O. Rías Baixas

**Quality Group:** Estate wine

**Alcohol content:** 13% vol

**Aging Potencial:** 3 years

**Serving Temperature:** 8-10° C