



FILLABOA®

SELECCIÓN FINCA MONTE ALTO 2016



Selección Finca Monte Alto is crafted with grapes from our Monte Alto plot. This emblematic plot lies at 150 m above sea level on 6.7 Has of land. Only around 10,000 bottles are produced, depending on the vintage. The vineyard is around 28 years old and the vines grow on a trellising structure, following a modified training sylvoz system, the soil has a sandy loam texture with a lot of pebbles due to its proximity to the Miño River.

2016 was an unusual year at Fillaboa, with heavy rain in Spring and heavy drought in the Summer. Budding was irregular and growth was slow, with a delay of 15 days in June compared to previous years. However, the heat and drought in the summer season compensated for the earlier delays and the harvest began on 14 September 2016. The fruit reached optimum levels of ripeness, with a high likely alcohol content and medium-low acidity levels, compared to Albariño wines in former years.

Production is limited to 6,443 bottles.

VARIETAL 100% Albariño.

WINEMAKING

This wine is made in the traditional manner, with alcoholic fermentation taking place at controlled temperatures, starting at 14°C and finishing at 16°C. We use selected native yeasts, and we leave the wine on fine lees for a minimum of 12 months. In this case, the wine has been in stainless steel vats on lees for 13 months. The wine was then cold stabilized, filtered through diatomaceous earth and bottled.

TASTING

COLOUR: Clear and bright straw yellow.

AROMA: Apple and citrus aromas, reminiscent of a bakery, high intensity aromas, very frank.

PALATE: The attack is smooth, with great structure, good acidity and very persistent. Ripe fruit in the retronasal makes this wine very long.

Fillaboa Selección Finca Monte Alto is a great white wine with great intensity all around.

Area of Origin: D. O. Rías Baixas

Quality Group: Estate wine

Alcohol content: 13.50 % vol

Aging Potencial: 5 years

Serving Temperature: 8-10° C