



2007
FILLABOA SELECCIÓN FINCA MONTE ALTO
D.O. Rias Baixas

·WINEMAKER'S NOTES·

Since its inception in 1988, Bodegas Fillaboas has strived to make wines of great quality and personality. One of the only wineries in the D.O. Rías Baixas that produces wines solely from estate-owned fruit, Bodegas Fillaboas also crafts one of the very few single-vineyard Albariños: Selección Finca Monte Alto. The Albariño grape variety is thick-skinned and known for its rich variety of aromas (16 different aromas have been scientifically recognized). It is thought to be most closely related to Riesling, which is why it is named “Albariño,” or the “White Rhine” in the local Galician dialect, Gallego. Made in very small quantities, the 2007 Finca Monte Alto has rich aromas of key lime, pineapple, white pear and orange blossom. Elegant and soft as a result of the optimum grape ripeness, the wine has a solid backbone and a long, lingering finish.

100% Albariño

·VINTAGE·

In comparison to previous vintages, 2007 was a very cold and wet year for Rías Baixas, an area of Spain that already receives more rainfall than most other parts of the country. Thankfully, the temperature increased and rain stopped falling shortly before harvest time, so the winery was able to harvest the grapes at their optimum maturity. Overall, the Fillaboas wines of the 2007 vintage have better acidity than those of 2006, and have an even more complex flavor profile of fruit, floral and mineral notes.

·VINEYARDS·

The 70 hectares of vineyards owned by Fillaboas are all located on the southern tip of Galicia, at rather high elevations for the region, nestled next to the River Miño that divides Spain from Portugal. Each of the vineyards is planted to a single varietal, with the Albariño vines regularly reaching a height of 6 to 7 feet tall. Fillaboas's expert vineyard management team carefully manages each of the vineyard blocks and performs an annual primary harvest in July to eliminate the smaller clusters and excess leaves. Typically 1/3 of the fruit from each vineyard is dropped every year to insure that the best quality wine will be made from the remaining fruit.

Finca Monte Alto

·FERMENTATION AND AGING·

All clusters were hand-picked and selected both in the field and again on the sorting table before being de-stemmed and slightly crushed upon entering the micro-stainless steel tanks for alcoholic fermentation at 14°C. After fermentation the wine was slowly racked over ten days at 10 °C into another tank where the wine was aged *sur lie* at a constant temperature of 15°C for ten months. At this point, the wine was filtered, fined and cold-stabilized at -4 °C before being bottled in August of 2008.

Wine analysis: 7.1g/l (0.71%) total acidity; 3.45pH; 12.5% alcohol by volume

·FAMILY HISTORY·

The Masaveu family, who own Fillaboas along with wineries in Rioja and Navarra, also have a long history in the production of cider within the Asturias region of Spain. The Masaveus purchased Bodegas Fillaboas, which means the “good daughter” in Gallego, in the mid-1990s when they sought out the best facility for making a top quality Albariño. They then invested in several old-vine vineyards throughout the D.O. Rías Baixas and restored many of the old Roman ruins, the 13th century church and art museum that lie on the Fillaboas property, resulting not only in a premier Albariño-producing winery, but also a Spanish cultural and historical destination. Winemaker Isabel Salgado has been crafting the award-winning Fillaboas wines since 1998.

