



2008

Fillaboa Albariño

D.O. Rías Baixas

• W I N E M A K E R ' S N O T E S •

One of the only wineries in the D.O. Rías Baixas that produces wine solely from estate-owned fruit, Bodegas Fillaboa is unique in their commitment to a single bottling per vintage, helping to prevent bottle variation and ensure consistent quality. All wines produced by Fillaboa are made from the Albariño grape variety, a thick-skinned grape known for its rich variety of aromas (16 different aromas have been scientifically recognized) and believed to be most closely related to Riesling. Alive with complex aromas of fresh pineapple, spring flowers, citrus and white pears, Fillaboa's 2008 Joven Albariño has a brilliant golden hue. Complex layers of tropical and orchard fruit are also exhibited on the palate, which enhance the wine's freshness and complexity. With crisp acidity and soft tannins, this wine is elegant and refined with a very long finish.

100% Albariño

• V I N T A G E •

The 2008 vintage was another great year for Rías Baixas. While total grape production was lower than usual due to the heavy spring rains that arrested flower development, the clusters that eventually formed were of excellent quality. Spring was followed by a mild summer and quite arid September, which allowed the grapes time to produce the perfect amount of sugar and acidity needed for making a high-quality Albariño. Falling in line with the other outstanding vintages produced by Bodegas Fillaboa, the 2008 Joven Albariño can be characterized as an aromatic and flavorful vintage that may be aged for up to 5 years due to its slightly higher natural acidity.

• V I N E Y A R D S •

The 70 hectares (173 acres) of vineyards owned by Fillaboa are all located on the southern tip of Galicia, at rather high elevations for the region, nestled next to the River Miño that divides Portugal from Spain. Each of the vineyards is planted only with Albariño, whose vines can reach a height of 6 to 7 feet tall. Fillaboa's expert vineyard management team carefully manages each vineyard block and performs an annual primary harvest in July to eliminate smaller clusters and excess leaves. Typically one-third of the fruit is dropped to ensure that the best quality wine will be made from the remaining fruit.

Fincas: Monte Alto, Via, Terneros, Castro, Socalcos, Antigua, Miño, Eucalipto and Rio

• F E R M E N T A T I O N A N D A G I N G •

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. The grapes were then fermented at 15-18°C and the resulting wine was bottled after aging 10 months in temperature-controlled stainless steel tanks.

Wine analysis: 6.75g/l (0.67%) total acidity; 3.3pH; 12.5% alcohol by volume

• F A M I L Y H I S T O R Y •

The Masaveu family, who own Fillaboa and two other wineries in Rioja and Navarra, also has a long history in the production of cider within the Asturias region of Spain. The Masaveus purchased Fillaboa, which means the "good daughter" in Gallego, in the mid-1990's 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, a 13th century church and art museum that lie on the Fillaboa property, resulting not only in a premier Albariño-producing winery, but also a Spanish cultural and historical destination.