



2008

Fillaboa Selección Finca Monte Alto

D.O. Rías Baixas

· WINEMAKER'S NOTES ·

Since its inception in 1988, Bodegas Fillaboa 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 Fillaboa also crafts one of the very few single-vineyard Albariños that hails from their high-elevation vineyard, or '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). Many consider it to be most closely related to Riesling and believe the name "Albariño," stems from the phrase "white Rhine" in the local dialect of Gallego. Made in very small quantities, the 2008 Finca Monte Alto has mouth-watering aromas of fresh green apple, ripe pineapple and layers of mixed citrus fruits. Well structured with crisp acidity, this wine has great complexity and persistence, evidenced by its long and lingering finish.

100% Albariño

· VINTAGE ·

2008 was another excellent vintage for Fillaboa, where a very rainy Spring was followed by a warm and dry summer. The absence of rain in September was a key element that led to an extremely healthy harvest, where production was down in comparison to previous vintages. On the whole, cluster quality was said to be first-rate as the grapes contained the perfect amount of acidity and sugar, producing wines that are expressive and fresh.

· VINEYARDS ·

The 70 hectares 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 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. Fillaboa'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. During this time the batonage process was frequently carried out until it was time for bottling when the wine was filtered, fined and cold-stabilized at -4 °C before being bottled in August of 2009.

Wine analysis: 6.9g/l (0.69%) total acidity; 3.47pH; 12.5% alcohol by volume

· FAMILY HISTORY ·

The Masaveu family owns Fillaboa, along with wineries in Rioja and Navarra, and has a long history in the production of cider within the Asturias region of Spain. The Masaveus purchased Bodegas Fillaboa, 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 Fillaboa 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 Fillaboa wines since 1998.