



2009

## *Fillaboa Albariño*

D.O. Rías Baixas

### • WINEMAKER'S NOTES •

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 for the U.S. market, which helps 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). Some 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. Alive with complex aromas of freshly cut green apple, juicy pineapple and hints of citrus, Fillaboa’s 2009 Joven Albariño is crystalline and bright in appearance. Soft on the palate, this wine has well integrated acidity and a balanced flavor profile that enhances its freshness and complexity. Unctuous and refined, this spectacular Albariño has a long, lingering finish.

*100% Albariño*

### • VINTAGE •

2009 was truly a “rare” vintage. Less fruit was produced than usual due to the rains that fell during flower formation and spring was followed by a cooler-than-normal summer, where Galician temperatures reached a maximum of 22°C, or 72°F. The low summer temperatures were said to have produced “fresher” wines that have a marked acidity with pleasing tropical and citric notes. Overall, production was lower than in most years, making the 2009 Fillaboa Albariño a rare gem that one should be sure to taste.

### • VINEYARDS •

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*

### • 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. The grapes were then fermented at 14-16°C and the resulting wine was bottled after aging 10 months in temperature-controlled stainless steel tanks.

*Wine analysis: 6.4g/l (0.67%) total acidity; 3.6pH; 12.4% alcohol by volume*

### • FAMILY HISTORY •

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 13<sup>th</sup> 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.