



FILLABOA®



Selección Finca Monte Alto

Vintage: 2015

Appellation of Origin: D. O. Rías Baixas

Coupage: 100% Estate Albariño

Comments: Estate wine crafted with grapes from our Monte Alto plot. This emblematic plot is the highest and sunniest at Fillaboa and crowns the estate at a height of 150 metres, on a meander of the Miño River, fifty kilometres before it joins the Atlantic Ocean. This inland terroir grants the Albariño grape an exceptional character.

The 2015 vintage was marked by low rainfall, causing irregular budding. However these weather conditions also gave way to homogeneous blooming and a very balanced grape production.

The summer and harvest were very dry, awarding good balance between the alcohol and acidity levels. The Monte Alto plot is renowned for the balance of the wines it creates. The perfect south facing position, its trellis conduction system, its gravelly, sandy loamy soil and its slopes with over 20% incline make the difference and the uniqueness of the terroir is clearly reflected in its wines.

14,388 limited edition bottles.

Elaboration: fermentation took place at controlled temperatures in stainless steel vats. Racking was carried out after fermentation and then the wine was aged for a further 12 months in stainless steel vats, during which the fine lees were stirred regularly using the bâtonnage method. Presented in a 75 cl Signature style bottle.

Tasting Notes

Color: clear and bright straw yellow.

Aromas: Fine and elegant. Expressive and rich in nuances. Aromas of mature fruit, Apple and citrus fruits. Maturing on lees offers notes of baking and dried fruits. This wine has a remarkable aromatic evolution

Flavors: Well-structured and full-bodied. Its great acidity awards freshness, this wine is tasty and nervy. An elegant and complex wine which will not leave anyone indifferent. Outstanding complexity.

Fillaboa Selección Finca Monte Alto is a great wine with a surprising balance and roundness. This is an exciting wine.

Serving temperature: 50-54°F / **Alcohol content:** 12.5% / **Format:** 750 ml.

