



FILLABOA



Selección Finca Monte Alto

Vintage: 2014

Appellation of Origin: D. O. Rías Baixas

Coupage: 100% Estate Albariño

Comments: Estate wine made 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. Situated in a meander of the Miño river, 50 kilometres before the river joins the Atlantic ocean, this land awards this albariño wine an exceptional character.

2014 was an atypical year with a very Atlantic flair: unusually cool temperatures and heavy rain kept most of the winegrowers in the Denomination of Origin on the alert throughout the season. However, these factors together with the unique microclimate, the perfect south facing orientation of the MONTE ALTO plot, the gravelly, sandy loamy soil and the slopes with over 20% incline, awarded us perfectly ripe, balanced fruit with a zingy acidity, offering this complex white wine style and longevity. The harvest took place at the end of August.

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: Straw yellow, clear and bright.

Aromas: Elegant and complex on the nose, with Pica lemon, pineapple candy, and pink grapefruit aromas. Fresh notes evoke the trace of the sea. Fine nuances of white flowers, reminiscent of freshly baked goods and dried fruit. After some time in the bottle, mineral notes from the soils where the grapes grow once again reappear.

Flavors: Pleasant attack, revealing volume and character in the mid-palate. This wine has an amazing depth, the citrus aromas persist up to the finish. This wine won't leave you indifferent.

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

