



# FILLABOA®



## Fillaboa

**Vintage:** 2016

**Appellation of Origin:** D. O. Rías Baixas. (Condado do Tea subregion)

**Varietal:** 100% Albariño.

**Notes from winemaker Isabel Salgado:** This wine is crafted from 100% estate-grown Albariño that is cultivated on our historic property located only 150 feet from the Portuguese border and 22 miles from the Atlantic Ocean. A famously windy and rainy part of

Spain, we train our vines in the traditional en parra or

pergola trellising system, to reach a height of 6-7 feet, thereby decreasing botrytis and increasing wind flow in our vineyards. Our granite-rich soil and the cool influence of the nearby Atlantic Ocean make the Fillaboa estate a privileged place for vine-growing.

2016 was a unique year in the history of Fillaboa. While our spring was rainy, the summer was the hottest and driest in the last 50 years. Thankfully, the vines managed to withstand the drought and their late vegetative cycle, caused by a cold and rainy spring, was compensated by the long and warm summer. Grapes reached their full maturity and achieved a perfect sanitary state upon harvest, which began on the 14th September.

**Winemaking:** OBodegas Fillaboa is centered on preserving the primary aromas of the Albariño grape variety. A naturally thick-skinned grape known for its rich variety of aromas (16 different aromas have been scientifically recognized), alcoholic fermentation takes place at low temperatures in stainless steel vats and the wine is then aged sur lees for a total of six months. Using only bentonite as a natural clarifying agent and unique in their commitment to a single bottling per vintage for the U.S. market, Fillaboa's dedication to excellence prevents bottle variation and ensures consistent quality from vintage to vintage.

### Tasting notes

**Color:** Straw-yellow with green hues. Clear and bright.

**Nose:** Intense, yet elegant with aromas of pineapple, apple and citrus fruits intertwined with notes of stone fruits and mango.

**Palate:** Smooth and full flavor upon entry, the mid-palate is long and well-balanced, with perfectly integrated acidity.

A fresh, fruity and round wine, the 2016 Fillaboa has good structure and a persistent finish

**Serving temperature:** 50-54°F / **Alcohol content:** 13% / **Size:** 750 ml.

