



# FILLABOA®

## FILLABOA 2018

This wine is made with grapes grown in the historical Fillaboa Estate. The 74-hectare vineyard lies on rolling slopes, bordering with the Tea and Miño Rivers in the south, forming a natural border with Portugal. The 'coupage' includes 8 of Fillaboa's plots, boasting the most representative and highest quality grapes. The soil has a stony, sandy-loam texture and the vines are between 13 and 25 years old.

**VARIETAL** 100% Albariño.

### WINEMAKING

Our winemaking method is based on enhancing the Albariño grape's primary aromas together with the unique qualities of our "terroir", resulting in harmonious white wines with good structure. Fermentation takes place at low temperatures in stainless steel vats; the wine is then kept on fine lees until bottling. Finally, tartaric stabilization and slight filtering are carried out, offering fresh and expressive wines.

### TASTING

**COLOR:** Straw yellow with green hues, clear and bright.

**AROMA:** High-intensity aroma, ripe fruit, pineapple, apple, mango and citrus fruits. Very candid and aromatic.

**PALATE:** The attack is smooth and tasty. The mid-palate is long with a great balance between flavors and well-integrated acidity. This wine is fresh and fruity with good structure, very round and offering a long aftertaste.

Fillaboa 2018, a fruity and pleasant Albariño wine full of nuances.

**Area of Origin:** D. O. Rías Baixas

**Quality Group:** Estate wine

**Alcohol content:** 13% vol

**Aging Potential:** 3 years

**Serving Temperature:** 8-10° C

