



FILLABOA



Fillaboa

Vintage: 2014

Apellation of Origin: D. O. Rías Baixas

Coupage: 100% Albariño

Comments: This wine is crafted with fruit from the Fillaboa estate, which boasts 70 hectares of vineyards lying on rolling slopes and bordering in the south with the Tea and Miño rivers, a natural frontier with Portugal.

Without a doubt, this year more than ever, wines from the Rias Baixas area will have a significant Atlantic influence. The oceanic climate invaded the Galician coasts and rivers with great force, reaching even the most sheltered areas of the Miño riverbank, situated at 50 kilometers inland, making a clear mark on the personality of Fillaboa's wines. This rare occurrence makes Fillaboa 2014 a must for wine collectors and tasters alike; bringing together rarely seen features; the mark of the sea being the most evident.

Elaboration: The wine-making method is based on promoting the primary aromas of the Albariño grape together with the characteristics offered by Fillaboa's terroir. Alcoholic fermentation took place in stainless steel tanks, strictly controlling temperature. The wine was cold stabilized before bottling.

Tasting notes

Sight: Straw yellow, clean and bright

Nose: Intense and elegant at the same time. This wine shows typical aromas of our estate such as, pineapple, stone and citrus fruits and hints of apple and mango.

Palate: The attack is smooth, with a vibrant acidity which perfectly reflects the wines personality.

This is a fruity, fresh and very zesty albariño wine with a personality of its own.

Serving temperature: 50-54°F / **Alcohol content:** 12% / **Format:** 750 ml.



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