



FILLABOA®

SELECCIÓN FINCA MONTE ALTO

Selección Finca Monte Alto comes from the Monte Alto plot, one of Fillaboa's most emblematic plots, situated at around 150 m above sea level and covering 7 ha. Only the best grapes were selected to craft 10,000 bottles. The vineyard is around 28 years old and the vines grow on a trellising structure, the soil has a sandy loam texture with a lot of pebbles due to its proximity to the Miño River.

VARIETAL 100% Albariño.

WINEMAKING

This wine is made following the traditional method, with alcoholic fermentation at controlled temperatures, starting at 14°C and finishing at 16°C. We use selected native yeasts, and we leave the wine on fine lees for 12 months in stainless steel vats. After this time the wine is stabilised, filtered and bottled.

TASTING

COLOUR: Straw yellow with greenish hues, clean and bright.

AROMA: High aromatic intensity, notes of ripe fruits, apple and citrus fruits. Reminiscent of bakery products, brioche and subtle toasty notes which begin to emerge over time in the bottle.

PALATE: The palate is structured and fresh with very well-integrated acidity, unctuous and smooth. Aromas of ripe fruit at the finish, complex and round.

Fillaboa Selección Finca Monte Alto is a great Albariño wine with enormous aging potential. It is aromatic, straightforward and fresh, structured and complex.

Origin: D. O. Rías Baixas.

Type of wine: White wine aged on lees.

Alcohol Content: 13,5 % vol.

Aging Potential: 5 años.

Serving Temperature: 8-10° C.

Suitable for vegetarians and vegans

