



LA FILLABOA 1898



ALBARIÑO 2010

This wine is crafted with 100% Albariño grapes from a coupage of eight of the Fillaboa estate's plots, characterized by their gravelly, sandyloam soil.

Winemaking

La Fillaboa 1898 is a wine from the 2010 vintage. The wine has been matured in stainless steel vats on fine lees, undergoing regular bâtonnage to maintain the lees in suspension and thus avoid oxidation and obtain better volume and roundness on the palate.

The result is a complex wine with a great personality, unlike young Albariño wines.

Tasting notes



Straw-yellow color with golden tones, clear and bright.



Toasted aromas, with a syrupy-fruity background, very ripe fruit, reminiscent of baked apples and other baked goods, resulting from 8 years maturing on fine lees.



The attack is smooth and acidity is very well integrated, this wine shows volume and long persistence.

La Fillaboa 1898, an aged Albariño with the freshness of a young Albariño wine and the complexity and elegance of a great white wine.

Origin D.O. Rías Baixas

Alcohol content 13% vol

