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2018 Palacio de Fefiñanes 1583 Albariño

Palacio de Fefiñanes

Spain - Galicia - Rías Baixas

ABOUT THE WINERY

Founded in 1904, Palacio de Fefiñanes is housed inside a spectacular baronial palace - the 17th century Plaza de Fefiñanes - which sits on the lovely main square of coastal Cambados. The facility was built in 1647 by viscount of Fefiñanes Gonzalo Sarmiento Valladares (1583-1659). They were the first producer to bottle wine under the D.O. Rías Baixas denomination, and the label design, which shows an engraving of the Fefiñanes Palace, dates back to 1928.

Palacio de Fefiñanes is currently owned by Juan Gil Careaga. Juan Gil is a respected winemaker, but he entrusts winemaking to the talented Cristina Mantilla, who also consults at several other prestigious estates in Galicia.

In the Rías Baixas region, where the vineyards are quite windy due to the proximity of the Atlantic Ocean, the wine gains a certain acidity and freshness. Vines are over 40 years old on average – some over 100 years old – and are all trained on trellises and planted on sandy soils, with some limestone and clay. The vineyards are grown at heights not much above sea level, enjoying the warm, damp Atlantic climate. Annual production is 11,000 cases.

ABOUT THE WINE

1583 is the birth year of the Viscount of Fefiñanes, Gonzalo Sarmiento Valladares, builder of the Castle of Fefiñanes. This wine is a perfect tribute to the Fefiñanes ancestor, as it achieves the perfect harmony between the fruitiness of the Albariño grape and the complexity brought by the oak aging.

Lovely straw yellow color, clean and bright. The nose is reminiscent of ripe crystallized fruit and spices. The palate weaves together spicy, smoky, lightly toasted vanilla oak aromas with ripe pineapple and apricot notes. The mouthfeel is elegant, round and well balanced, with a silky texture.

Vintage	2018
Appellation	Rías Baixas
Varietal(s)	100% Albariño
Soil Type	Clay & limestone
Vinification	Wine is aged for a total of 6 months: 4 months in French and American oak barrels (1, 2 and 3 year old barriques) + 2 months in stainless steel. While in oak, wine is aged on the fine lees with frequent batonnage (stirring of the lees) in order to get the most expressive notes from the Albarino varietal. From there it is transferred to a stainless steel tank, allowing the oak aromas to be assimilated and integrated.
Size	12/750ml / 6/1.5L
UPC	7 84585 01236 7 / 7 84585 01525 2

