**Fento** **Albariño 2018**

**Region:** Condado de Tea (Rias Biaxas)

**Soil:** Mica, silica

**Elevation:** 50-150m

**Vinifera:** 85% Albariño 15% Loureiro, Treixadura y Torrontés

**Vineyard** 10-15 year-old vines, dry farmed, non-cert. organic grown in Condado de Tea. Eulogio works in this warmer region, South/SE facing vineyards, which helps ensure even ripening, while maintaining acidity in the mica/granitic soils. The challenge is picking around the eventual rain showers in September. Classic pergola trellising helps avoid mildew pressures.

**Production**

Destemmed and soaked on the skins briefly before going into press. Nothing is added to the juice at this time. Native yeast fermentation takes place in stainless steel, after which the wine rests on lees for 6 months before being filtered and bottled. Nothing but SO2 is added to the wine.

**Vintage**

2018 – Endured early stages of the vegetative cycles being gold in spring and the start of summer, with very little rain. August and September were very dry and hot, not quite normal for the region, but while 2018 has an overall higher concentration of sugar, it retains the freshness and acidity the region is famous for.

**Wine**

Succulent and aromatic, loaded with ripe valley fruit and incredible texture. Melon cantaloupe and white flowers on the nose finish with peach and green apple and wet stony minerals. Luscious fruits and leesy textures give way to fresh and beautiful acidity. A very lovable wine.