



ATTIS 2014



Denominación de origen: Rías Baixas
Subzone: Val do Salnés
Wine's category: Dry White Wine
Grape variety: 100 % Albariño
Alcohol: 12,50 %
Acidity total: 7,2 g/l
pH: 3,30

VINEYARD

Vine arbour.
Seleccion of vineyards with about 25 y. old.
Soils of granitic Entisoles of sandy - clayey character.
Dominant orientation in the western part, looking to the Atlantic Ocean.

WINEMAKING

Hand harvest picking in boxes of 15 Kg perforated.
Selection of grapes.
Complete destemming and compress air press.
Debourbage with cold temperature.
Alcoholic spontaneous fermentation with control of temperature (12-15°C).
Ageing on lees in steel tank for 6 months with "batonnage".
No malolactic fermentation.
Fining with isinglass.
Tangential filtration.

WINE TASTING

Visual: Yellow color, intense, clean and brilliant.

Nose: Complex nose with great intensity and depth, harmonious and elegant. Ripe white fruits (apricot, peach), white flowers, mineral and empyreumatic notes, iodized touches.

Palate: Tasty, powerful and round, with a wonderful perfectly integrated acidity. Great aromatic persistence. A complete wine: elegant and delicious, harmonious and complex. Long potential of ageing.

PACKAGING

Boxes of 12 bottles (750 ml), boxes of 3 bottles (750 ml) and magnum bottle (1.500 ml)

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