



NANA 2013



Denominación de origen: Rías Baixas
Subzone: Val do Salnés
Wine's category: Dry White Wine fermented in oak barrel
Grape variety: 100 % Albariño
Alcohol: 12,50 %

VINEYARD

Vine arbour.
Single vineyards with about 40 y. old, the family's oldest vineyard.
Soils of granitic Entisoles of sandy - clayey character.
Orientation in the north-western part.
Organic farming.

WINEMAKING

Hand harvest picking in boxes of 15 Kg perforated.
Selection of grapes.
Complete destemming.
Cold skinny maceration.
Compress air press with selection of the first juice.
Debourbage with cold temperature.
Alcoholic spontaneous fermentation in French oak barrel (228 and 500 L.).
Ageing on lees in the same barrel for 12 months with "batonnage".
No malolactic fermentation.
Fining with isinglass.
Tangential filtration.

WINE TASTING

Visual: Yellow intense color with gold edges. Clean and brilliant.

Nose: Very intense, deep and complex nose: great ripe white fruits touch (apricot, Williams pear, vineyard's peach), toasted and spicy touches, mineral and empyreumatic notes.

Palate: Very rich and intense in the palate. The great acidity and the persistent flavors, add to his density, provides a long and deep taste. Wine with great personality and long potential to ageing.

PACKAGING

Boxes of 4 bottles (750 ml) and magnum bottle (1.500 ml)..

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