



ATTIS

BODEGA Y VIÑEDOS

Rías Baixas
DENOMINACIÓN DE ORIGEN



SITTA DULCE NANA

Denomination of Origin: No D.O.

Subzone: Val do Salnés.

Wine's category: sweet white from raisined grapes.

Variety: 100 % Albariño.

Very limited production: 800 bottles (500 ml).

VINEYARD

Selection of very healthy grapes from young vineyards.

Vine arbour (pergolas) with 800 cepas/ha.

Soils of granitic Entisoles of sandy - clayey character.

Altitude: 0 to 100 m.

Yield: 5.000 Kg/ha.

WINEMAKING

Hand harvest picking in boxes of 15 Kg perforated.

Selection of grapes.

The grapes are extended on one unique layer of dry heather, protected from rain in a well-ventilated place.

Raising time: 2 months.

Complete destemming and compress air press.

Alcoholic spontaneous fermentation with control of temperature (12-15°C) and stop of fermentation when the wine has 10,5% alcohol.

No malolactic fermentation.

Ageing on lees in American oak barrel for 12 months.

Fining with isinglass.

Tangential filtration.

COMENTARY

A balanced sweet wine. Very luscious.

Alc. = 10,5% vol.

Sugar = 50 g/l.

Total Acidity= 8.7 g/l.

Total natural.

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