



# ESTEREO 2016



Designation of Origin: None.

Wine type: barrel aged red.

Two grape varieties blend: 50% Grenache from high plots and 50% Atlantic sousón.

Old vineyard plots.

Very limited production: 400 bottles and 200 magnums.

## VINEYARD

Centenarian grenache grown in the heights of Méntrida area. Granitic soil with abundant river stones.

Rias Baixas Sousón, from Val do Salnés subregion grown in decomposed granitic entisole soil.

## WINEMAKING

Hand harvested in 15 kg perforated boxes.

Sorting table at wine cellar entrance.

Spontaneous alcoholic fermentation in open 500 L tank.

15 days maceration 2 pigeages per day.

Manual vertical press.

Spontaneous malolactic fermentation.

Aged for 12 months in French oak barrels.

Clarification and filtration.

## WINE TASTING

Great personality and marked Atlantic character given by the fresh grapes Burgundy style from Gredos' Grenaches and the delicate and aromatic Rias Baixas Sousón.

Ripe cherry red colour.

On the nose red and black berries (blueberries, raspberries...), balsamic notes and cigar case cedar, as well as pepper, cocoa and coffee hints.

On the palate it is fresh, medium-bodied with lingering and intense after taste. Long and pleasant and again, it fills our palate with red fruits. Its acidity augurs long ageing potential.

Soft tannin that melts in the palate, fresh, long and pleasant, with a marked Atlantic character.

## PACKAGING

Box of 3 0.75L bottles and individual magnum box.



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