



SITTA ANCESTROS 2012



Denomination of Origin: No D.O.

Wine's category: Dry White wine fermented and aged in oak barrel.

Limited production: 710 bottles.

VINEYARD

Traditional pergola.

The grapes come from the oldest vineyard of the family.

Soils of granitic Entisoles of Sandy-clay character.

Dominant orientation in the western part, looking to the Atlantic Ocean.

Organic farming.

WINEMAKING

Hand harvest picking in boxes of 15 kg perforated.

Selection of grapes.

Complete destemming

Selection of the first juice.

Debouillage with cold temperature.

Alcoholic spontaneous fermentation in French oak barrel

Ageing on lees in the barrel for 60 months with "batonnage".

Fining with isinglass.

WINE TASTING

Visual: Intense straw yellow colour, with a golden rim.

A wine with great personality, fat and fleshy, a well-balanced wine and a very fresh acidity with a lingering finish.

It shows us the long potential to ageing that we can obtain with the Albariño variety. An unique wine.

PACKAGING

Boxes of 6 bottles (750 ml).



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