



# ATTIS ATALANTE 2017

(100% Caiño blanco)



Denomination of Origin: Rías Baixas.

Subzone: Val do Salnés.

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

Grape variety: 100% Caiño Blanco.

Limited production: 1013 bottles.

## VINEYARD

Traditional pergola.

Soils of granitic Entisoles of Sandy-clay character.

Altitude: 80m.

Yield: 5.000 kg /ha.

## WINEMAKING

Hand harvest picking in boxes of 15 kg perforated.

Selection of grapes.

Complete destemming and pneumatic press.

Debourbage with cold temperature.

Alcoholic spontaneous fermentation in French oak barrel (500L).

Ageing on lees in the barrel for 12 months with "batonnage".

Fining with isinglass.

Tangential filtration.

## WINE TASTING

A very complex wine, white flowers and very mineral on the nose, fresh and delicate. On the palate, a keen acidity and minerality, a silky lingering finish.

This wine exhibits the long potential to ageing that we can obtain with this variety and the wonderful and pleasant aromas.



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