



ATTIS MAR 2017

Denomination of Origin: Rías Baixas.
Subzone: Val do Salnés.
Wine's category: Dry White wine.
Grape variety: 100% albariño.

VINEYARD

Traditional pergola.
Selection of vineyards with 50 years old.
Soils of granitic Entisoles of Sandy-clay character.
Dominant orientation in the western part, looking to the Atlantic Ocean.
Organic viticulture, in part of the vineyard.

WINEMAKING

Hand harvest picking in boxes of 15 kg perforated.
Selection of grapes.
Complete destemming and compress air press.
Setting the juice with cold temperature.
Alcoholic spontaneous fermentation with control of temperature (12-15 °C).
Ageing on lees in steel tank and oak vat for 6 months with "batonnage".
Fining with isinglass.
Tangential filtration.
Ageing for 6 months under the sea, to a depth of 12 m.

WINE TASTING

Visual: Intense straw yellow colour, clean and brilliant.
A fresh wine, with a great persistence, a very fresh acidity, fat and fleshy. Full-bodied, salty, underpinned by a lingering finish.
The ageing under the sea contributes one fresh ageing, avoiding the oxidation and obtaining an unique wine to lay down, long potential of ageing.

PACKAGING

Boxes of 6 bottles (750 ml).



Morouzos 16D - Dena
36967 - Meaño
Pontevedra - España

Tel:
+34 986 744 790

info@attisbyv.com
www.attisbyv.com