



# ATTIS CAIÑO 2016



Denomination of Origin: Rías Baixas.  
Wine's category: Red wine aged in oak barrel.  
Grape variety: 100% Caiño Tinto.  
Limited production: 884 bottles.

## VINEYARD

Traditional pergola with 800 vines/ha.  
Soils of granitic Entisoles of Sandy-clay character.  
Dominant orientation in the south-western part.  
Altitude: 100m.  
Yield: 4.000 kg /ha.

## WINEMAKING

Hand harvest picking in boxes of 15 kg perforated.  
Selection of grapes.  
Complete destemming.  
Alcoholic spontaneous fermentation in French oak barrel (500L).  
Total maceration of 15 days with 2 "pigeages"/day.  
Vertical hydraulic press.  
Spontaneous malolactic fermentation.  
Ageing 12 months in new French oak barrel.  
Fining with eggs and sea water.  
Filtration.

## WINE TASTING

A delicious wine, with grassy and vegetable touches. A fresh acidity. Autoctonous.

## PACKAGING

Boxes of 6 bottles of 0,75l.



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