



ATTIS CORIBANTE 2016



Denomination of Origin: Rías Baixas.

Subzone: Val do Salnés.

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

Grape variety: 50% Albariño, 25% Caiño Blanco, 25% Godello.

Limited production: 861 bottles.

VINEYARD

Traditional pergola with 800 vines/ha.

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 and 225L).

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

Fining with isinglass.

Tangential filtration.

WINE TASTING

A wine with good backbone and a lingering finish, fleshy. A keen and silky acidity.



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