



# SITTA DULCE NANA 2017



Denomination of Origin: No D.O.  
Subzone: Val do Salnés.  
Wine's category: sweet white from raisined grapes.  
Very limited production: 500 bottles (500 ml).

## VINEYARD

Selection of very healthy grapes from young vineyards.  
Vine arbour (pergolas) with 800 cepas/ha.  
Soils of granitic Entisoles of sandy - clayey character.  
Altitude: 0 to 100 m.  
Yield: 5.000 Kg/ha.

## WINEMAKING

Hand harvest picking in boxes of 15 Kg perforated.  
Selection of grapes.  
The grapes are extended on one unique layer of dry heather, protected from rain in a well-ventilated place.  
Raising time: 2 months.  
Spontaneous alcoholic fermentation and ageing in french oak barrel.  
Pressing.  
Fining with isinglass.  
Tangential filtration.

## WINE TASTING

This is a citric Wine with hints of nuts and honey. A lingering finish with a good balance between sugar and acidity. A natural sweet wine from albariño raisined grapes. Different and unique.



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