



SITTA FINCA EL MOLINERO 2016



Denomination of Origin: No D.O.
Wine's category: Red wine aged in barrel.
An old vineyard plot with indigenous grape varieties planted.
Very limited production: 800 bottles.

VINEYARD

Vine arbour (pergolas) with 800 vines/ha.
Soils of granitic Entisoles of sandy - clayey character.
Dominant orientation in the south-western part.
Yield: 4.000 Kg/ha.

WINEMAKING

Hand harvest picking in boxes perforated of 15 Kg.
Selection of grapes.
Complete destemming.
Natural alcoholic fermentation in open barrel of 500 L.
Total maceration of 15 days with 2 "pigeages"/day.
Vertical hydraulic press.
Natural malolatic fermentation. Ageing 12 months in French oak barrel of 500L.
Fining with eggs and sea water.
Filtration.

WINE TASTING

An elegant and silky Wine, with a fresh and wonderful nose, red fruit, wild strawberry, blackcurrant. On the palate, it is crispy, pleasant and round, with a lingering finish. A wine to enjoy.

PACKAGING

Boxes of 6 bottles of 0.75l .



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