



XIÓN 2018



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

VINEYARD

Vine arbour.
Seleccion of vineyards with 35 years old.
Soils of granitic Entisoles of sandy - clayey character.
Dominant orientation in the western part, looking to the Atlantic Ocean.

WINEMAKING

Hand harvest picking in boxes of 15 Kg perforated.
Selection of grapes.
Complete destemming and compress air press.
Debourbage with cold temperature.
Alcoholic spontaneous fermentation with control of temperature (12-15°C).
Ageing on lees in Steel tank for 4 months with "batonnage".
Fining with isinglass.
Tangential filtration.

WINE TASTING

Visual: Yellow intense color with green edges. Clean and brilliant.
Nose: Intense and delicious nose of white fresh fruit with fine touches of citrus fruits that give it an attractive sensation of freshness.
Palate: Intense and wide mouth. The luscious acidity and the persistent aromas provides a long and pleasant final.

PACKAGING

Boxes of 12 bottles (750 ml), boxes of 3 bottles (750 ml) and magnum bottle (1.500 ml).



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