



XIÓN CUVÉE TINTO 2016



Denomination of Origin: Rías Baixas.
Subzone: Val do Salnés.
Wine's category: Rías Baixas red wine.
Grape variety: Pedral / Sousón / Espadeiro.
Limited production: 4.000 bottles.

VINEYARD

Vine arbour (pergolas) with 800 vines/ha.
Soils of granitic Entisoles of sandy-clayey character.
Dominant orientation in the south-western part.
Altitud of 100m.
Yield: 4000 Kg/ha.

WINEMAKING

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

WINE TASTING

Colour: deep purple and brilliant.
Nose: A nose rich in small red fruits (raspberries), spices (pepper), flowers (violet), with touches of minerality.
Palate: Fresh and luscious. Very round mouth with a dense structure extended by a keen acidity.
An attractive wine, on the colour and the nose, with a luscious mouth. A red wine to enjoy in every moment.

PACKAGING

Boxes of 6 bottles of 750 ml.



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