



ATTIS BRANCELLAO 2020



Appellation of origin: Rías Baixas.
Type of wine: Red wine aged in barrel.
Variety: 100% Brancellao
Very limited production: 333 bottles.

VINEYARD

Emparrado (traditional pergola) with 800 vines/ha.
Soils of granitic entisoles of sandy-clay character.
Dominant orientation South-West.
Elevation 100m.
Yield 4000 kg/ha.

WINEMAKING

Hand harvested in 15kg perforated crates.
Selection table at winery entrance.
Complete destemmed.
Spontaneous alcoholic fermentation in 225L open barrels.
Total maceration of 15 days with 2 pigeage each day
Manual vertical press.
Spontaneous malolactic fermentation.
Aged for 12 months in French oak barrels.
Clarification with egg white and sea water.
Filtration.

WINE TASTING

A fine and delicate wine, with complex nose of pink fruit and mineral. Round and very expressive palate with very fresh acidity and great mid palate.

PACKAGING

Boxes of 6 bottles of 0,75l.

Morouzos 16D - Dena
36967 - Meaño
Pontevedra - España

Tel:
+34 986 744 790

info@attisbyv.com
www.attisbyv.com