



# ATTIS ESPADEIRO 2016

Denomination of Origin: Rías Baixas.  
Wine's category: Red wine aged in barrel.  
Grape variety: 100% Espadeiro.  
Very limited production: 900 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: 4.000 Kg/ha.

## WINEMAKING

Hand harvest picking in boxes perforated of 15 Kg.  
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 malolatic fermentation.  
Ageing 12 months in French oak barrel.  
Fining with eggs and sea water.  
Filtration.

## WINE TASTING

A wine with a big personality. A nose gives a complex of very ripe fruits, licorice and to white flowers intense (lilies). A powerful mouth with an elegant tannic structure extended by a beautiful acidity. To appreciate all its qualities, it is recommended to decant it.

## PACKAGING

Boxes of 6 bottles of 0.75l .



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