



# SITTA FINCA EL MOLINERO 2018



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

## 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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