



# ATTIS PEDRAL 2018



Denomination of Origin: Rías Baixas.  
Wine's category: Red wine aged in barrel.  
Grape variety: 100% Pedral.  
Very limited production: 1266 bottles.

## 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

A subtle and delicate wine. The nose is complex and full of delicacy, red berries, spices and mineral. The mouth is round with beautiful velvety tannins. A wine with a lot of elegance both in the nose and in mouth.

## PACKAGING

Boxes of 6 bottles of 0.75l .

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