



ATTIS SOUSÓN 2016



Denomination of Origin: Rías Baixas.
Wine's category: Red wine aged in barrel.
Grape variety: 100% Sousón.
Very limited production: 2010 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 new French oak barrel.
Fining with eggs and sea water.
Filtration.

WINE TASTING

An attractive and delicious wine. A nose rich in black fruits (blackberries) and minerality, Indian ink and raspberries. An ample, very round mouth with a dense structure extended by a luscious acidity. A wine to enjoy.

PACKAGING

Boxes of 6 bottles of 0.75l .

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