



SITTA ROSADO 2022



Designation of origin: None
Wine's category: Rosé
Variety: Caiño Tinto/ Pedral / Espadeiro
Limited production: 1,300 bottles.

VINEYARD

Vine arbour (traditional pergola) with 800 strains/ha.
Granitic entisol soils with a sandy-clay character.
Dominant orientation to the South-West.
Elevation of 100 m.
Yield of 4,000 Kg/ha.

WINEMAKING

Hand harvested in perforated boxes.
Sorting table selection.
Direct pressing with stem.
Spontaneous alcoholic fermentation in stainless steel tank.
Spontaneous malo-lactic fermentation.
Filtering.

TASTING NOTES

Intense and bright salmon color.
Rich nose of small red berries (raspberry and strawberry),
hint of blossom (orange and acacia) with mineral notes.
On the palate, it stands out for its freshness and sweet
touch. Round and unctuous attack where the aromas of the
nose are found again. Lingering finish with a delicious
acidity.
An attractive wine visually and aromatically, with a sweet
and fresh mid palate. A rosé to enjoy at any time.

PACKAGING

Cardboard box of 6 bottles of 0.75l.

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