ATTIS
BODEGA & VIÑEDOS

SITTA ANCESTROS 2017

Designation of Origin: No D.O.
Wine´s category: Dry White wine fermented and aged in oak barrel.
Limited production: 667 bottles.

VINEYARD

Traditional pergola.
The grapes come from the oldest vineyard of the family.
Soils of granitic Entisoles of Sandy-clay character.
Dominant orientation in the western part, looking to the Atlantic Ocean.

WINEMAKING

Hand harvested in perforated crates.
Sorting table selection.
Complete destemming
Selection of the first juice.
Debourbage with cold temperature.
Alcoholic spontaneus fermentation in French oak barrel
Ageing on lees in the barrel for 60 months with "batonnage".
Fining with isinglass.

WINE TASTING

Visual: Intense straw yellow colour, with a golden rim.
A wine with great personality, fat and fleshy, a well-balanced wine and a very fresh acidity with a lingering finish.
It shows us the long potential to ageing that we can obtain with the Albariño variety. An unique wine.

PACKAGING

Boxes of 6 bottles (750 ml).

Morouzos 16D - Dena
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