ATTIS
BODEGA & VIÑEDOS

ATTIS ESPADEIRO 2019

Designation of Origin: Rías Baixas.
Wine's category: Red wine aged in barrel.
Grape variety: 100% Espadeiro.
Very limited production: 1594 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 harvested in perforated crates.
Sorting table selection.
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 French oak barrel.
Fining with eggs and sea watter.
Filtration.

WINE TASTING

A wine with a big personality. A nose gives a complex of very ripe fruits, licorice and to white flowers intense (lilies). A powerful mouth with an elegant tannic structure extended by a beautiful acidity. To appreciate all its qualities, it is recommended to decant it.

PACKAGING

Boxes of 6 bottles of 0.75l .

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