


ATTIS BODEGAS Y VIÑEDOS

















Xion 2019

\$21.30

* Suggested retail price



 In conversion

 Product code	12485543
 Licensee price	\$18.50
 Format	12x750ml
 Listing type	SAQ Specialty by lot
 Status	Available
 Type of product	Still wine
 Country	Spain
 Regulated designation	Denominación de origen (DO)
 Region	Galicia
 Appellation	Rias Baixas
 Varietal(s)	Albarino 100 %
 Colour	White
 Sugar	Dry
 Sugar content	3,7
 Closure type	Cork
 À boire	To drink or to keep 5 years according to the vintage.



ABOUT THIS WINERY

ATTIS is the wine quest of two brothers, Robustiano and Baldomero Fariña. Years ago, they joined the French Oenologist, Jean François Hebrard, to elevate winemaking in Rias Baixas and the possibilities of its varieties and terroir aiming to elaborate different wines, attending to their variety, plot or elaboration, bringing out each nuance and every aroma that gives them the climate, the terroir and of the Atlantic.

TASTING NOTES

Wine of golden yellow tint . Nose where fruity and floral notes dominate. This white shows a refreshing acidity. Faithful to the aromas perceived in the olfaction, it asserts itself with white fruit, banana and flower flavors. It offers a supple palate which continues in a sustained finish.

Ideal with shrimps, squid, oysters, salmon gravlax.

PRODUCTION NOTES

Manual harvest. Selection upon arrival at cellar. Destemming and pressing. Spontaneous alcoholic fermentation with temperature control (12- 15 ° C). Ageing in stainless steel tanks on its lees for 3 months with "bâtonnage". No malolactic fermentation.

