



# SITTA MACERACIÓN 2021



Denomination of Origin: No D.O.  
Wine's category: "Orange Wine", maceration with white grape skins.  
Variety: 100% Albariño.

## VINEYARD

Vine arbour (pergolas) with 800 cepas/ha.  
Selection of vineyards between 35 and 40 years old.  
Soils of granitic Entisoles of sandy - clayey character.  
Yield: 6.000 Kg/ha.

## WINEMAKING

Hand harvest picking in boxes of 15 Kg perforated.  
Selection of grapes.  
Complete destemming  
Spontaneous alcoholic fermentation in stainless Steel vat.  
Pellicular maceration of 15 days with 2 "pigeages" per day.  
Pneumatic press.  
Malolactic spontaneous fermentation.  
Ageing on lees for 6 months with "batonnage".  
Fining.  
Filtration.

## WINE TASTING

A wine with a original and typical nose (orange peel) and with personality in the mouth. A wine to discover new sensations.

Morouzos 16D - Dena  
36967 - Meaño  
Pontevedra - España

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