

# Albariño Genio Y Figura Bodegas Attis 2023



## Region

The Galicia region sits on Spain's estuary ridden northwest Atlantic coast. This coastal region is wet, yet it is where the fashionable Albariño grape variety thrives on the granite soils. In the south, the Rias Baixas, which means 'lower inlets', supports vines trained high on pergolas in order to keep them well aired from the damp climate, producing fresh, elegant and aromatic wines. The Godello variety is most happy in the relatively warmer and drier valley of Valdeorras, crossed by the river Sil, which is located inland, on the eastern limit of Galicia. Godello's bunches are compact with smallish and yields are relatively low, which probably contributed to the variety's near abandonment in the past.

## Producer

Founded in 2000 by the Farina family, Attis have 12.3 acres of vineyards planted with Albariño vines ranging from 5 to 50 years. Robustiano Farina provides years of experience to support his sons Baldomero and Robustiano Jr. in their management of the vineyard, winery and business operations. In 2011, they invested in a new, modern winery and hired Jean-Francois Hebrard for technical advice and ecological cultivation in the vineyards. This came to fruition for the 2012 vintage, encompassing all aspect of winemaking; spontaneous fermentation, ageing on the lees and a reduction in their use of sulphur.

## Tasting Notes

This fantastic Albariño has fermented spontaneously with wild yeasts and been aged on its fine lees for 4 months with batonnage before bottling, this gives a lovely smooth texture on the palate. The wine is straw yellow in colour with a pronounced peachy nose. The palate is bursting full of ripe fruit flavours of apples, peach and nectarine with a fresh, citrus acidity and a subtle mineral character on the finish.

## Food

Serve with shellfish such as crab, lobster or langoustine.

### Technical Information

<b>Country</b>	Spain
<b>Region</b>	Galicia
<b>Grape(s)</b>	Albariño (100%)
<b>Type</b>	White
<b>Style</b>	Crisp
<b>Oaked Style</b>	Unoaked
<b>Body Style</b>	Medium bodied
<b>Sustainable</b>	No

<b>Dry/Sweet Style</b>	Dry
<b>Alcohol Content</b>	13.5%
<b>Closure Style</b>	Diam
<b>Organic/Biodynamic</b>	No
<b>Allergens</b>	<b>Milk:</b> No <b>Egg:</b> No
<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b> No <b>Vegan:</b> No



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