

ALTOS DE TORONA

ALBARIÑO

TYPE OF WINE:	White
D.O.:	Rías Baixas
GRAPE VARIETIES:	Albariño
AGEING:	6 months on fine lees

WINEYARD: Sustainable vineyard under integrated production located in O Rosal at medium height slopes between the Miño River and the Atlantic Ocean.

WINEMAKING: 6 months on lees in stainless steel deposits.

SOIL: Granitic, sandy and very permeable, producing very fine wines with balanced acidity.

CLIMATE: Atlantic, mild temperatures during the summer allowing a slow and gentle ripening and the conservation of fruity aromas.

COLOUR: Light yellow with greenish reflections.

AROMA: Reineta apple, citrus fruits, apricot and toasted notes from the crianza on lees.

TASTE: Strong mouth-filling, oily, saline, controlled acidity and subtle aftertaste.

GASTRONOMY: Appetizers, steamed cockles, seafood pasta, semi-soft cheeses, hake stew



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BODEGAS Y VIÑEDOS

altosdetorona.com

