

ALTOS DE TORONA

BARRICA

TYPE OF WINE:	White
D.O.:	Rías Baixas
GRAPE VARIETIES:	Albariño
AGEING:	6 months in French oak barrels and 6 months on lees

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

WINEMAKING: Selected harvest. Fermentation for 6 months in French oak barrels and 6 months on lees.

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: Intense golden yellow.

AROMA: Very rich nose, ripe citrus fruits, peach, dried peaches, honey notes and toasted mineral scented from the wood.

TASTE: Very tasty and balanced palate, good acidity, ample in the mouth, lingering aftertaste of noble woods and ripe notes.

GASTRONOMY: Fish with sauces, roasted sucking lamb, chicken rice, medium-hard cheese.



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BODEGAS Y VIÑEDOS

altosdetorona.com

