

ALTOS DE TORONA

BRUT

ALBARIÑO

TYPE OF WINE:	Sparkling White
D.O.:	Rías Baixas
GRAPE VARIETIES:	Albariño
AGEING:	Second fermentation for 15 months

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

WINEMAKING: Traditional champanoise method, second fermentation for 15 months and 6 months in bottle.

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: Yellow with a golden hints and fine bubble.

AROMA: White fruits, pear, citrus fruits, notes of cut grass that is refreshing and yeast from the ryme phase.

TASTE: Balanced acidity, creamy and silky on the palate and fresh fruits aftertaste with a slight bitterness.

GASTRONOMY: Appetizers, oysters, sashimi, mackerel, smoked salmon and fresh cheeses.



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BODEGAS Y VIÑEDOS

altosdctorona.com

