

ALTOS DE TORONA

BRUT NATURE

ALBARIÑO

TYPE OF WINE:	Sparkling White
D.O.:	Rías Baixas
GRAPE VARIETIES:	Albariño
AGEING:	In ryme phase for a period of 24 months and 12 months in bottle

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, 24 months in ryme phase and 12 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: Light yellow with a golden hints and fine bubble.

AROMA: White and citrus fruits, pear, lime, yeast, toasted and bakery notes from the ryme phase.

TASTE: Balanced acidity, fine and well integrated fizz. Silky in the mouth and fruity aftertaste with a slight bitterness.

GASTRONOMY: Ham appetizer, steamed lobster, roasted cod, grilled chicken breast.



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BODEGAS Y VIÑEDOS

altosdetorona.com

