

ALTOS DE TORONA

CAIÑO

TYPE OF WINE:	White
D.O.:	Rías Baixas
GRAPE VARIETIES:	Caíño
AGEING:	On fine lees in stainless steel deposits

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

WINEMAKING: 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: Intense nose of stone and tropical fruits (peach, mango) combined with balsamic bay notes and light toasted hints.

TASTE: Sweet-toothed on the palate, with good acidity, saline sensations and lingering aftertaste.

GASTRONOMY: ‘Empanada de zamburiñas’ (Galician style pie with small scallops), steamed mussels, arugula salad with goat cheese, sashimi, hake.



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BODEGAS Y VIÑEDOS

altosdetorona.com

