

ALTOS DE TORONA

ECOLÓGICO

ALBARIÑO

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

WINEYARD: Organic vineyard in the Rías Baixas region that follows sustainable agricultural practices and respects the environment at all stages of vine cultivation.

WINEMAKING: 6 months on fine lees in stainless steel tanks.

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: Straw yellow with greenish golden reflections, clean and bright.

AROMA: It has a medium intensity, with hints of white and citrus fruits, as well as clear contributions of stone fruit. Herbaceous, floral touches, with a mineral background.

TASTE: Good persistence and a medium finish. In the aftertaste, a touch of stone fruit appears with light herbaceous contributions.

GASTRONOMY: Seafood, fish, poultry, rice, fresh cheese



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BODEGAS Y VIÑEDOS

altosdetorona.com

