

ALTOS DE TORONA

GODELLO

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

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

WINEMAKING: 6 months on fine 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: Yellow green.

AROMA: Stone fruits such as peach and pineapple. Floral and fresh herbaceous notes.

TASTE: Sweet-toothed, wide in the mouth, slightly warm and lingering aftertaste with an elegant bitterness.

GASTRONOMY: Seafood rice, grilled chicken breast, monkfish in caldeirada (Galician dish with paprika sauce), bonito marmitako, medium-hard cheese.



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BODEGAS Y VIÑEDOS

altosdetorona.com

