

# ALTOS DE TORONA

## GODELLO

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TYPE OF WINE:	White
D.O.:	Rías Baixas
GRAPE VARIETIES:	Godello
AGEING:	6 months on fine lees
ABV:	13%

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

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**WINEMAKING:** 6 months on fine lees in stainless steel deposits.

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**SOIL:** Granitic, sandy and very permeable, producing very fine wines with balanced acidity.

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**CLIMATE:** Atlantic, mild temperatures during the summer allowing a slow and gentle ripening and the conservation of fruity aromas.

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**COLOUR:** Yellow green.

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

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

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**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

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