

ALTOS DE TORONA

LOUREIRA

TYPE OF WINE:	White
D.O.:	Rías Baixas
GRAPE VARIETIES:	Loureira
AGEING:	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: Manual selection and harvest. Crushed, destemmed and cold macerated. Slow and controlled fermentation in stainless steel tanks. Aging on lees.

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: The nose is very intense, with citrus fruits, white floral aromas and herbal hints.

TASTE: On the palate it's balanced with a long, refreshing and saline finish.

GASTRONOMY: San Simón cheese, seafood, sashimi and tuna tatakí.



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BODEGAS Y VIÑEDOS

altosdetorona.com

