

ALTOS DE TORONA

ROSAL

TYPE OF WINE:	White
D.O.:	Rías Baixas
GRAPE VARIETIES:	Albariño, Caiño Blanco and Loureira
AGEING:	6 months n fine lees
VINTAGE	2023
ABV:	12,5%

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: Wine of great complexity where the intense nose of stone and tropical fruits (peach, mango) is combined with balsamic bay notes.

TASTE: Sweet-toothed on the palate, refreshing acidity and long finish with reminiscent of ripe fruits.

GASTRONOMY: Clams 'a la marinera' (Galician style clams), monkfish and prawns rice, sushi, sautéed vegetables, chicken breast with lemon juice.



ALTOS DE TORONA

BODEGAS Y VIÑEDOS

altosdetorona.com

