## Altos de Torona Rosal

DORías Baixas GRAPE VARIETIES: Albariño, Loureira, Caiño Blanco 6 months on fine lees AGEING:

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

COLOUR: Light vellow 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.

Serving temperature: 11°C / 12°C { PLURIVARIETAL }



ALTOS DE TORON

ROSAL

Rias Baixas

# Altos de Torona Albariño

D.O.: Rías Baixas GRAPE VARIETIES: Albariño 6 months on fine lees AGEING:

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

COLOUR: Light yellow with greenish reflections.

AROMA: Reineta apple, citrus fruits, apricot and toasted notes from the crianza on lees.

TASTE: Strong mouth-filling, oily, saline, controlled acidity and subtle aftertaste.

GASTRONOMY: Appetizers, steamed cockles, seafood pasta, semi-soft cheeses, hake stew.



{ MONOVARIETAL COLLECTION }



D.O.: Rías Baixas GRAPE VARIETIES: Godello AGEING: 6 months on fine lees

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

COLOUR: Yellow green.

ALTOS DE TORONA

GODELLO

TOS de Terro

**ALTOS DE TORONA** 

CAIÑO

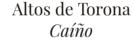
Rias Baixas

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.

Serving temperature: 11°C / 12°C { MONOVARIETAL COLLECTION }



D.O.: Rías Baixas GRAPE VARIETIES: Caíño AGEING: 6 months on fine lees

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

COLOUR: Light yellow with greenish reflections.

AROMA: Intense nose of citrus fruits such as lime and others more mature as banana. together with white flowers and toasted notes.

TASTE: Sweet-toothed on the palate, with good acidity, saline sensations and lingering aftertaste.

GASTRONOMY: 'Empanada de zamburiñas' (Galician style pie with small scallops), steamed mussels, arugula salad with goat cheese, sashimi, hake,

Serving temperature: 11°C / 12°C

{ MONOVARIETAL COLLECTION }

# Altos de Torona Barrica

D.O.: Rías Baixas GRAPE VARIETIES: Albariño AGEING: lees

WINEMAKING: Selected harvest, Fermentation for 6 months in French oak barrels and 6 months on lees.

#### COLOUR: Intense golden vellow.

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

acidity, ample in the mouth, lingering aftertaste of noble woods and ripe notes.

GASTRONOMY: Fish with sauces, roasted sucking lamb, chicken rice, medium-hard cheese.

Serving temperature: 13°C {AGED IN FRENCH OAK BARRELS}



Rías Baixas D.O.: GRAPE VARIETIES: Albariño AGEING: None

WINEMAKING: Up-to-date production concepts using vats with specific characteristics to potentiate aromas.

COLOUR: Straw yellow with bright greeny gold reflections.

AROMA: Distinctive aromas of fleshy fruits (acid pineapple, apricots and peaches) with a light grassy background.

TASTE: Pleasant on the palate. Rich on the attack and persistent on the palate, highlighting the harmony and characteristics typical of the variety.

GASTRONOMY: Shellfish, fish, poultry and feathered game, rice, fresh cheese,

Serving temperature: 11°C/ 12°C



6 months in French oak barrels and 6 months on

TASTE: Very tasty and balanced palate, good



ALTOS

de Jorona

## Altos de Torona Brut

DORías Baixas GRAPE VARIETIES: Albariño AGEING: In ryme phase for a period of 15 months and 6 months in bottle

WINEMAKING: Traditional champanoise method, 15 months in ryme phase, and 6 months in bottle.

COLOUR: Yellow with a golden hints and fine bubble.

AROMA: White fruits, pear, citrus fruits, notes of cut grass that is refreshing and yeast from the ryme phase.

TASTE: Balanced acidity, creamy and silky on the palate and fresh fruits aftertaste with a slight bitterness.

GASTRONOMY: Appetizers, ovsters, sashimi, mackerel, smoked salmon and fresh cheeses.

Serving temperature: 7°C

**{SPARKLING WHITE WINE}** 

## Altos de Torona Brut Nature

Rías Baixas D.O.: GRAPE VARIETIES: Albariño

AGEING: In ryme phase for a period of 24 months and 12 months in bottle

WINEMAKING: Traditional champanoise method, 24 months in ryme phase and 12 months in bottle.

COLOUR: Light yellow with a golden hints and fine bubble.

AROMA: White and citrus fruits, pear, lime, veast, toasted and bakery notes from the rhyme phase.

TASTE: Balanced acidity, fine and well integrated fizz. Silky in the mouth and fruity aftertaste with a slight bitterness.

GASTRONOMY: Ham appetizer, steamed lobster, roasted cod, grilled chicken breast.

Serving temperature: 7°C

**{SPARKLING WHITE WINE}** 



LTOS DE TORON

BARRICA

Rias Baixas

RIAS BAIXAS





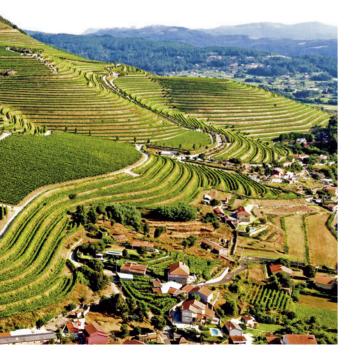
#### **Family Wineries**

The Gomez family started their wine-making tradition more than 30 years ago at their childhood home in Tomiño, Galicia. However, their passion for wine strengthens years later when in 2002 they founded their first family winery project: *Bodegas Altos de Torona*.

Nowadays, the third generation upholds the respect for tradition and the interest for innovation in vine husbandry, following practises environmentally friendly in their preservation of the soil and the landscape.

#### 3 generations

10 native varieties 94 ha of vines in Integrated Production 160 species of fauna and flora





Location: RÍAS BAIXAS, O ROSAL subzone Surrounded by the Atlantic Ocean and the Miño river. GPS N:41 0 59<sup>°</sup> O: 80 46<sup>°</sup>

Soil: Mainly sandy and mineral, primarily granitic and a little acid, which give hints of salinity to the wines.

*Weather:* Atlantic, with mild temperatures and frequent precipitatons, with more intensity in the winter. ALTOS DE TORONA

Bodegas y Viñedos



### Biodiversity in the vineyard

The largest Galician vineyard is located at the South of Pontevedra province, in the Northern Portugal with a single area of 94 ha. Its special location – over a hill with views to the Miño river and next to the Altantic Ocean – and the unique microclimate of the Rosal subzone favours the exceptional quality of this area, leading to wines with Atlantic character, with strong fruity aromas.

Between the rows of vines of native varieties: Albariño, Caiño Blanco, Godello, Loureira and Treixadura, we perform a sustainable viticulture which has made this vineyard become home to 91 species of plants and 71 species of animals. This biological wealth improves the vine from its roots and helps the creation of unique wines, integrated with nature.

