



## Altos de Torona *Rosal*

D.O.: Rías Baixas  
GRAPE VARIETIES: Albariño, Loureira, Caiño Blanco  
AGEING: 6 months on fine lees

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

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.

*Serving temperature: 11°C / 12°C*

{ PLURIVARIETAL }



## Altos de Torona *Godello*

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.

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 }



## Altos de Torona *Barrica*

D.O.: Rías Baixas  
GRAPE VARIETIES: Albariño  
AGEING: 6 months in French oak barrels and 6 months on lees

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

COLOUR: Intense golden yellow.

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

TASTE: Very tasty and balanced palate, good 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 }



## Altos de Torona *Brut*

D.O.: Rías 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, oysters, sashimi, mackerel, smoked salmon and fresh cheeses.

*Serving temperature: 7°C*

{ SPARKLING WHITE WINE }



## Altos de Torona *Albariño*

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

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.

*Serving temperature: 11°C / 12°C*

{ MONOVARIETAL COLLECTION }



## Altos de Torona *Caiño*

D.O.: Rías Baixas  
GRAPE VARIETIES: Caiño  
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 }



## Albanta

D.O.: Rías Baixas  
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*

{ DRY }



## Altos de Torona *Brut Nature*

D.O.: Rías Baixas  
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, yeast, toasted and bakery notes from the ryme 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 }



## 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" O: 8° 46'

**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 precipitations, with more intensity in the winter.

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# ALTOS DE TORONA

BODEGAS Y VIÑEDOS



Rías Baixas  
DENOMINACIÓN DE ORIGEN

## 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 Atlantic 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.

