

# TOLLODOURO

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TYPE OF WINE:	Sparkling White
D.O.:	Rías Baixas
GRAPE VARIETIES:	Albariño
AGEING:	In rhyme phase for a period of 9 months

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**WINEYARD:** Vineyard divided into plots located in the O Rosal subzone. South orientation and next to the Miño River and the Atlantic Ocean create an optimum microclimate ensuring an optimum ripening of the grape.

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**WINEMAKING:** Traditional champenoise method, 9 months in bottle, climatized wine cellar with controlled temperature of 12-13°C. Decantation for a period of one month using bottle removal process.

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**SOIL:** Granitic, sandy and very permeable. Very well-drained soils, without standing water, producing a very fine wine, with balanced acidity and aromas from the variety.

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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:** Straw yellow with golden sparkles.

**AROMA:** Expressive and balanced. With notes of fresh fruit.

**TASTE:** With fine fizz, balanced acidity and fresh fruits aftertaste.

**GASTRONOMY:** Seafood products, fresh cheeses, smoked meat and white meat

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