

# TOLLODOURO

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TYPE OF WINE: White  
D.O.: Rías Baixas  
GRAPE VARIETIES: Albariño, Loureira, Treixadura  
AGEING: 6 months on fine lees

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**WINEYARD:** Sustainable vineyard under integrated production located in O Rosal at medium height slopes between the Miño River and the Atlantic Ocean.

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**WINEMAKING:** Manual harvesting and separately by different varieties. Crianza, 6 months on fine lees.

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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:** Yellow straw with green glints.

**AROMA:** Elegant nose, controlled intensity, strong citrus fruits and floral and mint notes.

**TASTE:** Fresh, ample on the palate, salty touch, balanced acidity and lingering finish.

**GASTRONOMY:** Steamed seafood, grilled fish, chicken in citrus sauce, semi-soft cheese.

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TOLLODOURO

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