

TOLLODOURO

TINTO

TYPE OF WINE:	Red
D.O.:	Rías Baixas
GRAPE VARIETIES:	Sousón and Brancellao
AGEING:	5 months in French oak barrel
ABV:	12,5%

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 oceanic microclimate ensuring an optimum ripening of the grape.

WINEMAKING: Manual harvesting. Crianza, 5 months in French oak barrel.

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.

CLIMATE: Atlantic, mild temperatures during the summer allowing a slow and gentle ripening and, the conservation of fruity aromas.

COLOUR: Medium-high layer with garnet hue with violet glints.

AROMA: Intense nose of ripe fruits, Picota cherry, raspberry, with violet floral and light toasted notes.

TASTE: Wide in the mouth, fresh acidity, smooth tannins and lingering fruit and floral aftertaste.

GASTRONOMY: Cold cuts, pulpo á feira (Galician style octopus with paprika), cocido gallego (vegetables, pork and beef meats, potatoes and chickpeas), veal tenderloin, meat stew.



ADEGAS
TOLLODOURO

ADEGASTOLLODOURO.COM