



# ABADÍA DE TORTOREOS



## ABADÍA DE TORTOREOS Condado de Tea

### **Vinification**

Hand-selected grapes highlighted by a high structure and a higher alcohol content. Each variety in stainless steel tanks temperature, after 5 months in storage, performs the coupage of the 3 varieties. Once bottled, rests at least 2 months in the bottle.

### **Vineyards**

4 hectares of land in the Río Miño, with an exceptional exhibition on inclined slopes, produce a wine of clear Atlantic character, favored by a privileged microclimate, suitable for elaboration of the great Albariño wines of this area.

### **Tasting Note**

Greenish yellow with steely tones. In the nose is frank and of good intensity, with aromas of apple, pear and citrus notes. In the mouth it is a balanced wine.

In retronasal citrus aromas stand out.

It is fresh, long and persistent.

### **Denomination of Origin**

Rías Baixas

### **Varieties**

80% Albariño  
15% Treixadura  
5% Loureiro

### **Harvest**

During the month of September

### **Production**

3.400 bottles of 750 ml.

### **Clarification**

By gravity

### **Alcohol**

12,5% vol.

### **Total Acidity**

5,7 gr/lit

### **Sugars**

1,9 gr/lit