



ABADÍA DE TORTOREOS



ABADÍA DE TORTOREOS Albariño

Vinification

Hand-selected grapes highlighted by a high structure and a higher alcohol content. They ferment in stainless steel tanks at temperature controlled. The wine remains for 5 months in storage and after bottling it rests at least 2 months in 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

Yellow with greenish reflections and golden irises. Intense aroma, which highlights the presence of fruits mature well assembled. Retronasal frank, intense and persistent, with white flowers and citrus notes. Good entry in the mouth, sweet and with very good acidity. It is fresh and long.

Denomination of Origin

Rías Baixas

Variety

100% Albariño

Harvest

During the month of September

Production

20.000 bottles of 750 ml.

Clarification

By gravity

Alcohol

13% vol.

Total Acidity

5,8 gr/lit

Sugars

2,6 gr/lit