



ABADÍA DE TORTOREOS



ABADÍA DE TORTOREOS Albariño Barrica

Vinification

Hand-selected grapes highlighted by a high structure and a higher alcohol content. They ferment in stainless steel tanks at temperature controlled. Subsequently, a 9 months in 500 liter barrels of French oak.

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

Golden yellow, clean and shiny. In the nose stands out the fruit of plum compote and peach. Orange notes frost and orange blossom on a toasted background. It is intense and too complex. In the mouth the entrance is greedy and is perceived an elegant acidity. It is creamy and mineral. Long and persistent.

Denomination of Origin

Rías Baixas

Variety

100% Albariño

Aging

9 months in oak barrels
French of 500 liters.

Harvest

During the month of September

Production

1.400 bottles of 750 ml.

Clarification

By gravity

Alcohol

13% vol.

Total Acidity

6,4 gr/lit

Sugars

2,0 gr/lit