

PONTELLÓN

TYPE OF WINE:	White
D.O.:	Rías Baixas
GRAPE VARIETIES:	Albariño
AGEING:	None

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

WINEMAKING: Long-life natural fermentation in stainless steel deposits to keep all the aromatic potential of the variety.

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: Straw yellow with greenish reflections.

AROMA: Intense, with notes of pineapple, pulp fruits white and yellow flowers.

TASTE: Fresh, with a salty touch, balanced acidity and lingering finish.

GASTRONOMY: Citrus salad, Galician style hake, Tetilla cheese.



ADEGAS
TOLLODOURO

ADEGASTOLLODOURO.COM