



Altos de Torona *Rosal*



P.D.O.: Rías Baixas
GRAPE VARIETIES: Albariño, caíño blanco, loureira
AGEING: 6 months on fine lees

WINEMAKING: The grapes are harvested by hand and separately from the different varieties. Crushed, destemmed and cold macerated. Controlled fermentation in stainless steel tanks.

COLOUR: Light yellow with greenish reflections.

AROMA: Wine of great complexity where the intense nose of stone and tropical fruits (peach, mango) is combined with balsamic bay notes.

TASTE: Sweet-toothed on the palate, refreshing acidity and long finish with reminiscent of ripe fruits.

GASTRONOMY: Clams 'a la marinera' (Galician style clams), monkfish and prawns rice, sushi, sautéed vegetables, chicken breast with lemon juice.

Service temperature: 11°C/12°C
{ PLURIVARIETAL }



Altos de Torona *Albariño*

P.D.O.: Rías Baixas
GRAPE VARIETIES: Albariño
AGEING: 6 months on fine lees

WINEMAKING: Manual selection and harvesting. Crushed, destemmed and cold macerated. Slow and controlled fermentation in stainless steel tanks.

COLOUR: Light yellow with greenish reflections.

AROMA: Reineta apple, citrus fruits, apricot and toasted notes from the crianza on lees.

TASTE: Strong mouth-filling, oily, saline, controlled acidity and subtle aftertaste.

GASTRONOMY: Appetizers, steamed cockles, seafood pasta, semi-soft cheeses, hake stew.

Service temperature: 11°C/12°C
{ MONOVARIETAL COLLECTION }



Altos de Torona *Godello*

P.D.O.: Rías Baixas
GRAPE VARIETIES: Godello
AGEING: 6 months on fine lees

WINEMAKING: Manual selection and harvesting. Crushed, destemmed and cold macerated. Slow and controlled fermentation in stainless steel tanks.

COLOUR: Yellow green.

AROMA: Stone fruits such as peach and pineapple. Floral and fresh herbaceous notes.

TASTE: Sweet-toothed, wide in the mouth, slightly warm and lingering aftertaste with an elegant bitterness.

GASTRONOMY: Seafood rice, grilled chicken breast, monkfish in caldeirada (Galician dish with paprika sauce), bonito marmitako, medium-hard cheese.

Service temperature: 11°C/12°C
{ MONOVARIETAL COLLECTION }



Altos de Torona *Brut*

P.D.O.: Rías Baixas
GRAPE VARIETIES: Albariño
AGEING: In rhyme phase for a period of 15 months and 6 months in bottle

WINEMAKING: Made from 100% Albariño grapes with the traditional champanoise method.

COLOUR: Yellow with golden hints and fine bubble.

AROMA: White fruits such as pears, citrus fruits, refreshing cut grass and yeast notes from the rhyme phase.

TASTE: Balanced acidity, creamy and silky on the palate and fresh fruits aftertaste with a slight bitterness.

GASTRONOMY: Appetizers, oysters, sashimi, mackerel, smoked salmon and fresh cheeses.

Service temperature: 7°C



Altos de Torona *Brut Nature*

P.D.O.: Rías Baixas
GRAPE VARIETIES: Albariño
AGEING: In rhyme phase for a period of 24 months and 12 months in bottle

WINEMAKING: Made from 100% Albariño grapes with the traditional champanoise method.

COLOUR: Light yellow with a golden hints and fine bubble.

AROMA: White and citrus fruits, pear, lime, yeast, toasted and bakery notes from the rhyme phase.

TASTE: Balanced acidity, fine and well integrated fizz. Silky in the mouth and fruity aftertaste with a slight bitterness.

GASTRONOMY: Ham appetizer, steamed lobster, roasted cod, grilled chicken breast.

Service temperature: 7°C

Altos de Torona *Ecológico*



P.D.O.: Rías Baixas
GRAPE VARIETIES: Albariño
AGEING: 6 months on fine lees

VINEYARD: Organic vineyard in the Rías Baixas region that follows sustainable agricultural practices and respects the environment at all stages of vine cultivation.

WINEMAKING: 6 months on fine lees in stainless steel tanks.

COLOUR: Yellow with greenish, clean, bright golden reflections.

AROMA: Medium intensity, with hints of white fruit and citrus, as well as stone fruit. Herbal and floral touches, with mineral undertones.

TASTE: Good persistence and a medium finish. In the aftertaste there is a hint of stone fruit with light herbal notes.

GASTRONOMY: Seafood, fish, poultry, rice, fresh cheese.

Service temperature: 11°C/12°C



Altos de Torona *Barrica*

P.D.O.: Rías Baixas
GRAPE VARIETIES: Albariño
AGEING: 6 months in French oak barrels

WINEMAKING: Manual selection and harvesting of the Albariño grapes, fermented in 300-litre Burgundian French oak barrels. Aged for six months in the barrels themselves.

COLOUR: Intense golden yellow.

AROMA: Stone fruits such as peach, honey notes, floral and fresh herbaceous notes. Toasted wood aroma.

TASTE: Very tasty and balanced mouthfeel, good acidity, ample in the mouth, lingering aftertaste of noble woods and ripe notes.

GASTRONOMY: Fish with sauces, roasted sucking lamb, chicken rice, medium-hard cheese.

Service temperature: 13°C



Altos de Torona *Caíño*



P.D.O.: Rías Baixas
GRAPE VARIETIES: Caíño
AGEING: 6 months on fine lees

WINEMAKING: Manual selection and harvesting. Crushed, destemmed and cold macerated. Slow and controlled fermentation in stainless steel tanks.

COLOUR: Light yellow with greenish reflections.

AROMA: Intense nose of citrus fruits such as lime and others more mature as banana, together with white flowers and toasted notes.

TASTE: Sweet-toothed on the palate, with good acidity, saline sensations and lingering aftertaste.

GASTRONOMY: 'Empanada de zamburiñas' (Galician style pie with small scallops), steamed mussels, arugula salad with goat cheese, sashimi, hake.

Service temperature: 11°C/12°C
{ MONOVARIETAL COLLECTION }



Altos de Torona *Loureira*



P.D.O.: Rías Baixas
GRAPE VARIETIES: Loureira
AGEING: On fine lees

WINEMAKING: Crushed, destemmed and cold macerated. Slow and controlled fermentation in stainless steel tanks.

COLOUR: Light yellow with greenish reflections.

AROMA: Intense notes of citrus fruits together with white flowers and herbaceous memories.

TASTE: Saline sensations in the mouth with refreshing acidity and lingering aftertaste.

GASTRONOMY: San Simón cheese, seafood, sashimi and tuna tataki.

Service temperature: 11°C/12°C
{ MONOVARIETAL COLLECTION }

Maremel



P.D.O.: Rías Baixas
GRAPE VARIETIES: Albariño
AGEING: None

WINEMAKING: Manual harvesting of the Albariño variety. Fermentation in stainless steel tanks at 13 degrees for 13 days, interrupted by cooling, so that it contains 12.8g/l of residual sugar.

COLOUR: Yellow with greenish reflections.

AROMA: Intense nose with pineapple notes, yellow flowers and reminiscent of honey.

TASTE: Sweet-toothed on the palate, silky body, balanced acidity and a pleasant ripe fruits finish.

GASTRONOMY: Tempura vegetables, steamed mussels, fried small fish, Asian food.

Service temperature: 10°C





*94 ha of vines in Integrated Production · 160 species of fauna and flora
10 native varieties · 3 generations*

Biodiversity in the vineyard

The largest Galician vineyard is located at the South of Pontevedra province, in the Northern Portugal with a single area of 94 Ha. Its special location – over a hill with views to the Miño river and next to the Atlantic Ocean – and the unique microclimate of the Rosal subzone favours the exceptional quality of this area, leading to wines with Atlantic character, with strong fruity aromas.

Family wineries

The Gómez family started their wine-making tradition more than 30 years ago at their childhood home in Tomiño, Galicia. However, their passion for wine strengthens years later when in 2002 they founded their first family winery project: *Bodegas Altos de Torona*.

Between the rows of vines of native varieties: Albariño, Caíño blanco, Godello, Loureira and Treixadura, we perform a sustainable viticulture which has made this vineyard become home to 91 species of plants and 71 species of animals. This biological wealth improves the vine from its roots and helps the creation of unique wines, integrated with nature.

Nowadays, the third generation upholds the respect for tradition and the interest for innovation in vine husbandry, following practises environmentally friendly in their preservation of the soil and the landscape.



O ROSAL
RÍAS BAIXAS
Galicia, Spain
PORTUGAL

Location:

*RÍAS BAIXAS, O ROSAL subzone
Surrounded by the Atlantic Ocean and the Miño river.
GPS: N: 41° 59' O: 8° 46'*

Soil:

Mainly sandy and mineral, primarily granitic and a little acid, which give hints of salinity to the wines.

Weather:

Atlantic, with mild temperatures and frequent precipitations, with more intensity in the winter.



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ALTOS DE TORONA

BODEGAS Y VIÑEDOS



Rías Baixas
DENOMINACIÓN DE ORIGEN