

# PONTELLÓN

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

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

**WINEMAKING:** Fermentation in stainless steel tanks, interrupted before its completion to enhance the characteristics of the varietal.

**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.

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TOLLODOURO

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