

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:	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.



ADEGAS
TOLLODOURO

CARRETERA DE TUI A LA GUARDIA, KM 55.5, 36760 AS EIRAS, O ROSAL, PONTEVEDRA (ESPAÑA)

T. +34 986 60 98 10 | info@tollodouro.com

WWW.ADEGASTOLLODOURO.COM