



TORROXAL

ALBARIÑO

Albariño

Tasting

Pale yellow color. Its production process gives it a fruity intensity, with aromas of apricot, peach, and ripe exotic fruits, complemented by hints of lime and lemon. On the palate, it is fresh and lively, with a long persistent finish.

Technical Data

BRAND: Torroxal Albariño
WINERY: Adegas Valmiñor
VARIETY: 100% albariño
TYPE OF WINE: White
APPELLATION: Rías Baixas
DRINKING TEMPERATURE: 10-12°C

Processing

Manual harvest in 20 kg boxes. Selection table. Direct grape pressing and alcoholic fermentation under automated temperature control. Tangential filtration and bottling in inert atmosphere.

