

# TORROXAL

Adegas Valmiñor



**COUNTRY**

Spain

**APPELLATION**

Rias Baixas DO

**VARIETY**

Albariño

**AGE OF VINES**

25

**FARMING**

Sustainable farming. Hand Harvested.

**SOIL**

Soil based on metamorphic schist.

**ALTITUDE**

60-150 meters

**VINIFICATION**

Grape selection previous destemming. Static settling is made in stainless steel tanks. Alcoholic fermentation made under controlled temperature. Filtering through a tangential filter and bottling.

**ALCOHOL CONTENT**

14.10%

**PAIRING**

Caprese Salad, Barbecued Asian chicken breast with bean sprout salad, Blue-cheese dip, Crepes with lobster, Grilled cheese sandwich, Pulled-pork croquettes, Salmon tartare with citrus and dill, Milanese risotto and sea food.

## TASTING NOTES

Straw yellow wine with green reflections and steely shades of great transparency. On the nose, hints of apricot, pear and ripe exotic fruits complemented by a lemon-lime vibrancy, all perfectly blended together with its subtle flowery scent. On the palate, it shows vegetable notes and a fresh acidity. A wise craftsmanship and care in the vineyard have produced a surprisingly intense wine, with a strong aromatic richness.

## RATINGS

- **91 James Suckling**, vntg 2018.
- **90 Vinous**, vntg 2017.



## LOGISTICS

### Shipper 12 bottles

L:	W:	H:	Wt:
13.50 In	9.84 In	11.57 In	15.1 Kg

### Pallet; 56 C/12

L:	W:	H:	Wt:
39.37 In	47.25 In	55 In	845 Kg

