



MONTE LOURIDO

Palomino / Torrontés



About it

Palomino and Torrontés varieties from the D.O. Ribeiro, it presents yellow tones with greenish reflections that they speak about its freshness.

On the nose is elegant and with intensity predominating over fruit-bearing aromas to lime and floral of white petals.

It is the perect complement to combine with aperitifs as croquee's es, omele's and shrimps.

Did you know...

It is a white wine from D.O. Ribeiro which was commercialized in the XV and XVI century in Europe. In 1772 was registred the cultivation of the Jerez and Torrontés grapes which was the origin of the one of the most ancient D.O. in Spain.

Low	High	A from
Tannins		A Coruña
Sweetness		Lugo
Body		Ourense
Acidity		BODEGASGALLEGAS S.



TASTING NOTES

1. A pleasure for the senses

On mouth it demonstrates an excellent palate saucily, step nice and balanced denoting persistence. It presents an intensity fruit aroma to lime and floral white petals.

It is freshness, tasteful and invite to repeat.



2. Appearance



3. Perfect for different culinary delight

- Fried fish
- Croquette
- Omelette

