



FINCA CERRADA TEMPRANILLO ROSÉ

SKU: SWFCR

The origin of Vinícola de Tomelloso dates back to 1986, when 28 families of winegrowers and processors with its own winery, decided to join together to market the wines that, to date, each of them elaborated in their traditional caves.

In 1989, the winery and the vineyards were renovated. The red grape varieties were planted and the Viura (Macabeo) vines were radically pruned. This marked the change from a local house wine producer to a sophisticated premium wine producer. The wines are now in their prime 20 years on and the Viura really displays this with great minerality.

Grape Varieties: 100% Tempranillo

Farming Practices: Vegan, certified by V-LABEL.EU.
Organic, certified by Sohiscert.

Tasting Notes: Pink in colour with red and purple hues, of low layer, it has a clean and bright aspect. Red fruit aromas on the nose that recall ripe fruit. It is round and tasty in the mouth and an intense flavour lingers after the passage through the mouth where there is a floral aftertaste.

