



## FINCA CERRADA VIURA

SKU: SWFCW

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 the year 1988, they decided to rent a winery to work together the wines elaboration, and it is in 1989 when they put under construction a new elaboration winery. The spirit that moves to these partners and that will subsequently be joining, will be to offer their wines in a different format: a high quality bottled product.

**Grape Varieties:** 100% Viura.

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

**Tasting Notes:** Lemon and pineapple aromas dominate the elegant nose, followed by a minerality that adds a great level of complexity and interest. On the palate the wine is crisp, dry and citrus dominated. Very easy drinking.

It is ideal for any kind of fish or seafood and mild cheese and salads.

**Awards:** Decanter 2018 - Bronze Medal, 88 points & International Wine and Spirits Competition 2018 - Silver Award. International Challenge 2019 - Gilbert & Gaillard - 90Pts.

**Sugar Level:** 2.0g/l

**Closure:** Screw Cap

[Download Product Info:](#)

