



## CLEMENTE GARCÍA VIURA

Fruity, sweet and silky, this white wine takes us to the vineyards of its origin in the Najerilla Valley. The Viura grapes with which I make it have grown in plots located at an altitude of 650 m above sea level, from vineyards with an average age of about 70 years, that were planted by my grandfather in Baños de Río Tobía and which I cultivate using organic techniques.

The grapes are harvested by hand in 16 kg crates so as not to damage the grapes and it is fermented at a low temperature so that they do not lose their fresh and fruity flavour. The fermentation takes place in aged, 500 litre French oak barrels for eleven months.

The result is a limited edition of 630 bottles of a fine and elegant wine in which citrus and aromatic herbal aromas stand out against a light woody background, fruity and fresh with a long finish in the mouth.

*Clemente García*