



BODEGAS
CORNELIO
DINASTÍA

CORNELIO DINASTÍA *Barrel-fermented White*



Viura



Coming from our own 60 years old vineyards. The grape used for this wine grows in the excellent Santa Tornea vineyard which has poor quality soil with rock subsoil less than 40 cm below the surface.



Fermented in new American oak barrels for about 8 months. We select the very best clusters, those producing smooth, voluptuous wines, of fine aromas, complex and sweeping palate, intense and long life colours.



12 °C



14 % Vol.



Smooth, intense and vibrant golden hues.



Citrus and grassy aromas on the nose accompanied by white flowers, ripe stone fruit and delicate pastry and toasty hints.



Stone fruit dominates the palate with touches of citrus fruit and delicate toasty notes.



Full-bodied, well-structured wine to accompany long, relaxed meals. White meats, fresh and cured cheeses, vegetables, oily dishes, rices, seafood, dry nuts and desserts.



2017