

DIAMANTE *SEMI-SWEET WHITE*

Diamante



GRAPE VARIETIES

100% Viura

WINEMAKING PROCESS

Destemmed and lightly crushed, the grapes are then fermented at a very low temperature (12°C) in order to reflect the natural freshness and fruitiness of the indigenous Viura variety. Fermentation is then stopped to maintain the natural sugars (an average of 28 grams per litre) and give it its semi-sweet personality, an homage to the wines of Mediterranean Europe.

ALCOHOL CONTENT

11,5 - 12% by Vol

AGEING

No oak ageing

TASTING NOTES

Golden with pale yellow hues, Diamante displays a complex bouquet of ripe fruits and flowers underpinned by aromas of sweet must. Unctuous, elegant and easy to drink, it has a sweet attack and a nice, slightly acid finish that adds to its persistence.

SERVING TEMPERATURE

8° C

FOOD PAIRING

Foie, spicy food, cold dishes, desserts.

DIAMANTE *SEMI-SWEET White*

THE PIONEER!!!

- **First semi-sweet white wine produced in Rioja since 1890**
- **Number 1** branded white wine exported to the whole world