

Diamante

BLANCO SECO

Selección Viura y Tempranillo Blanco



Colour: Lemon yellow with straw tones. Pale.

Nose: Intense aromas of ripe stone fruit, citrus, and white fruit.

Palate: Flavourful, well-balanced, and very fresh..

IN THE VINEYARD

Made from Viura and White Tempranillo grape varieties.

AT THE WINERY

The must is obtained from a careful selection of grapes, followed by controlled fermentation in stainless steel tanks. This process, carried out at a precise temperature of 16°C, enhances and preserves the delicate fruity aromas typical of the Viura variety, ensuring a fresh and expressive wine.

ON THE TABLE

Thanks to its characteristics, this wine is perfect as an aperitif or paired with fish, seafood, pulses, vegetables, and cheeses.

Alcohol content: 12.5%

Serve at: 8-10°C

SINCE 1890
BODEGAS FRANCO-ESPAÑOLAS