

Diamante

SEMI-SWEET



Diamante semi-sweet white wine, our worldwide emblem, was the first semi-sweet white wine from Rioja. In the early 20th century, it crossed the Atlantic to appear on the wine lists of New York's Casino, the Plaza Hotel, and the Waldorf Astoria. It was also a pioneer in advertising, featuring women as the central figure, and even graced the Diamond Jubilee of Queen Elizabeth II. Even Hemingway succumbed to its charm.

Colour: Pale, bright straw yellow.

Nose: Very clean and intense aromas of white flowers, with ripe stone fruit and subtle mineral notes.

Palate: Smooth and unctuous.

IN THE VINEYARD

This iconic semi-sweet Diamante Blanco is crafted from carefully selected grapes.

AT THE WINERY

After destemming and gentle crushing, the grapes are sent to the press, where the free-run juice and the first and second pressing cycles are collected. A short maceration is then carried out to enhance its aromatic profile. The resulting must is transferred to tanks for clarification. Fermentation of the clean, chilled must then begins at a controlled temperature of 14–16°C.

ON THE TABLE

Its characteristic sweetness pairs beautifully with pickles, fish, seafood, rice dishes, and Asian or spicy cuisine. It can also be enjoyed with sweet desserts.

Alcohol content: 12%
Serve at: 8–10°C

SINCE 1890
BODEGAS FRANCO-ESPAÑOLAS