

Diamante

CRIANZA

Selección Uva Tempranillo



Colour: Cherry red with ruby rim.

Nose: Aromas of ripe red fruit, toasted notes, and subtle hints of vanilla.

Palate: Full entry. Smooth tannins that contribute to an overall sense of balance.

IN THE VINEYARD

Tempranillo grapes sourced from the three sub-regions of Rioja (Rioja Alta, Rioja Alavesa, and Rioja Oriental), each offering diverse soil types, altitudes, and climates.

AT THE WINERY

Alcoholic fermentation takes place at a controlled temperature of 24–26°C, followed by malolactic fermentation. The wine is then aged for 12 months in a combination of French and American oak barrels, with rackings every four months. It is further refined in bottle for six months before release.

ON THE TABLE

A perfect match for white meats in sauce or grilled, pasta, pizza, and hearty spoon dishes.

Alcohol content: 14%

Serve at: 14–16°C

SINCE 1890
BODEGAS FRANCO-ESPAÑOLAS