

Diamante

GRAN RESERVA

Selección Uva Tempranillo



Colour: Garnet red with ruby hues.

Nose: Complex and enveloping, with notes of ripe stewed fruit, spices such as nutmeg and cinnamon, dried fruits, balsamic touches, and subtle hints of vanilla, clove, and cedar.

Palate: Sweet on entry, balanced mid-palate with well-integrated, mature tannins. Long, rounded and persistent finish.

IN THE VINEYARD

Tempranillo grapes sourced from vineyards in Rioja Alta and Rioja Alavesa, south-facing and located at 575 metres above sea level. The predominantly Atlantic climate provides freshness and a natural acidity that enhances the varietal character.

AT THE WINERY

Manual harvest, followed by destemming and both alcoholic and malolactic fermentation in tanks. Aged for 36 months in medium-toast French and American oak barrels, with rackings every six months for natural clarification. Refined in bottle for a further 24 months.

ON THE TABLE

An ideal match for roast red meats, game dishes, and mature cheeses.

Alcohol content: 14%

Serve at: 14-16°C

SINCE 1890
BODEGAS FRANCO-ESPAÑOLAS