

Diamante

RESERVA

Selección Uva Tempranillo



Colour: Bright garnet with ruby highlights and medium-high depth.

Nose: Intense and expressive, with spicy notes, ripe cherry, toffee, and chocolate.

Palate: Flavourful, well-balanced and full-bodied. Long, elegant finish with polished tannins.

IN THE VINEYARD

Crafted from Tempranillo grapes sourced from selected vineyards in Labastida (Rioja Alavesa) and Tudelilla (Rioja Oriental). In Labastida, at 500 metres above sea level, vines over 50 years old grow on clay-limestone soils, providing finesse and structure. In Tudelilla, at 575 metres, vines over 30 years old thrive on glacial soils with rounded stones, adding freshness and minerality to the wine.

AT THE WINERY

Harvested by hand, followed by destemming and crushing before alcoholic fermentation. Malolactic fermentation is carried out partially in barrels and the rest in tanks, enhancing complexity. The wine is aged for 18 months in French and American oak barrels, with rackings every six months. It is then refined in bottle for 9 months, reaching its most harmonious expression.

ON THE TABLE

Thanks to its balance and elegance, it pairs beautifully with traditional legumes, hearty stews, grilled meats and roasts.

Alcohol content: 14.5%

Serve at: 14-16°C

SINCE 1890
BODEGAS FRANCO-ESPAÑOLAS