

Diamante

ROSADO SECO

Selección Uva Tempranillo



Colour: Pale pink.

Nose: Good intensity on the nose, clean, with aromas of red fruit (strawberry), herbaceous and floral notes. Flavourful, well-balanced, and very fresh.

Palate: Tasty, fresh, very fruity on the palate, fleshy, with lively acidity and good balance. A finish with good persistence.

IN THE VINEYARD

Made from Tempranillo grapes variety.

AT THE WINERY

This wine is produced from the free-run must, obtained from the first pressing of the grapes without applying mechanical pressure. The alcoholic fermentation takes place with clean wine at a controlled temperature of 16°C, thus preserving the delicate varietal aromas. Once fermentation is complete, the wine remains in contact with its fine lees for three months through a process of batonnage, before being bottled for sale.

ON THE TABLE

This wine, with its light body, freshness, and fruit-forward character, is the perfect companion as an aperitif or with light dishes, salads, and white meats.

Alcohol content: 14%

Serve at: 8–10°C

SINCE 1890
BODEGAS FRANCO-ESPAÑOLAS