

Diamante

ROSADO SEMI-SWEET



Colour: Rosé with a strawberry-pink rim.

Nose: Fresh red fruits, strawberry sweets, and peach.

Palate: Broad, fresh, and silky. A good balance between acidity and sweetness lingers in the finish.

IN THE VINEYARD

Made from Tempranillo grape variety.

AT THE WINERY

The grape bunches received in the hopper are destemmed and pressed. The must is clarified in stainless steel tanks and, once clean, begins fermentation at a controlled temperature between 14–16°C. Fermentation is partially stopped by cooling to preserve the natural sugars, which gives the wine its distinctive character.

ON THE TABLE

Its sweetness and subtlety pair perfectly with pasta, pizzas, carpaccios, rice dishes, and spicy Mexican food.

Alcohol content: 12,5%

Serve at: 8-10°C

SINCE 1890
BODEGAS FRANCO-ESPAÑOLAS