

# Diamante

## VERDEJO

*Vendimia Nocturna*



**Colour:** Straw yellow with greenish reflections.

**Nose:** Clean, fresh, and very intense. Prominent aromas of freshly cut grass and hay, with citrus, floral, and tangy exotic fruit notes.

**Palate:** Elegant, flavourful, and unctuous. Perfectly integrated acidity with a finish that showcases strong varietal character.

### IN THE VINEYARD

Located in the northern area of the Rueda D.O. Harvesting is carried out at night to prevent possible oxidation of the must and to ensure the grapes enter the winery at an optimal temperature.

### AT THE WINERY

Once the grapes arrive at the winery, they are destemmed and pressed. Alcoholic fermentation takes place at low temperatures over 21 days (13–14°C), preserving the wine's freshness to the fullest.

### ON THE TABLE

Perfect to enjoy with pickles, salads, tartare, fish, seafood, as well as rice dishes and hearty spoon-based dishes.

Alcohol content: 13%  
Serve at 8-10°C

SINCE 1890  
BODEGAS FRANCO-ESPAÑOLAS