

TALLA DE *Diamante*



VINIFICATION

Extraction of the must and fermentation in stainless steel tanks at a controlled temperature of 16°C, which allows us to enhance the fruit aromas of the variety.

Degree: 11,5%.

TASTING NOTES

Colour: straw yellow in color with green iridescence.

Nose: It stands out on the nose for its notes of white fruit, candied fruits (orange), honeyed and citrus touches.

Mouth: balanced, tasty, friendly as well as fresh, smooth in the mouth and fruity finish. Gourmand as a whole. Elegant and very fresh finish due to its citrus notes and natural carbon.

PARING

Fish, seafood, legumes, vegetables, appetizers and goat cheese.

Recommended service temperature: 8-10°.



Viura and Tempranillo blanco.



Straw yellow with green iridescence.



Its intense aromas of ripe fruit (pear, apple) make it a perfect wine, very clean and fresh.



Balanced, tasty, friendly as well as fresh, smooth in the mouth and fruity in the finish. Elegant and very fresh finish due to its citrus notes and natural carbon.

SINCE 1890

BODEGAS FRANCO-ESPAÑOLAS