



MÁS DIAMANTE

PLAYFUL, VIBRANT AND SOCIAL RED BLEND

THE FIRST RED BLEND DOCA RIOJA

It's not just a claim: it's an **ATTITUDE**, what happens when you dare to be yourself. Because in this world, the authentic shines.

We shine because we're real. Because we're not afraid to do it — and we want you to shine too. No filters, no rules. Flavour is only the beginning; what really matters is **HOW** and **WITH WHOM** you share it.

This isn't just another wine; it's **FLAVOUR** that dances, an **ATTITUDE** that doesn't hide. A wine **WITHOUT RULES**, to be felt and enjoyed without complications.

We are what happens when you mix **THE BEST OF EVERYTHING**: flavours that surprise, plans that just happen; what can't be explained, only felt.

What blends together and suddenly **WORKS**.

If you shine and make others shine too, you've understood everything. **YOU'RE ONE OF US**.

MÁS DIAMANTE is energy and yes, it's **DELICIOUS**.

CHOOSE THE MOMENT

Planning a get-together with friends?

Pair **MÁS DIAMANTE** Red Blend with gildas, pizzas or burgers. It's also a perfect match with Asian or Mexican food — and with chocolate.

WITH ANYTHING, BUT ALWAYS WITH YOUR PEOPLE.



MÁS

DIAMANTE

PLAYFUL, VIBRANT AND SOCIAL RED BLEND

A YOUNG WINE THAT'S BURSTING WITH FRESHNESS, FLAVOUR, AND FUN

COLOUR: Deep cherry with violet hues.

NOSE: Intense and expressive. Bursting with delicious red and black fruit. Creamy yoghurt notes add a highly expressive, distinctive, and intriguing character.

PALATE: Smooth on the palate, with a sweet touch that achieves a balance of fruit and roundness. Long and delicate finish.

IN THE VINEYARD

Crafted from Tempranillo, Graciano, and Mazuelo grapes grown in the Rioja Alavesa region, at an altitude of 575 metres, from vines over 40 years old. The climate is continental, and the soil is clay-limestone with a limestone bedrock and gypsum.

AT THE WINERY

The grapes are fermented whole, including part of the stems, to encourage carbonic maceration and enhance the varietal aromas. Fermentation takes place at 22°C, followed by cold stabilisation and tangential filtration to achieve a smooth, rounded finish with velvety tannins. The wine remains in tank to develop roundness, fruit expression, freshness and structure prior to bottling.