

# Diamante

## Semi-Sweet



**Preparation:** The grapes are first passed through a stainless steel funnel and are destemmed and lightly crushed. After that the skin, pulp, seeds and juice remain in contact over a period of approximately 14 hours in stainless steel tanks at a temperature of 10 °C. Once extracted, the must is then fermented at an average temperature of 16 °C. Fermentation is stopped to preserve the natural sugars that give this wine its unique personality.

**Tasting:** Pale yellow colour with golden hues, it has a delicate bouquet with hints of fresh flowers and tones of ripe fruit. Velvety and smooth on the palate.

**Pairing:** Appetisers, canapés, fish, seafood, pasta and rice dishes, desserts.



90% Viura  
10% Malvasía



Yellow with  
golden hues



Tones of ripe fruit



Smooth on the palate



12,5% by vol.



8 °C