

# DIAMANTE DE GRACIELA

## WINEMAKING PROCESS

When the ripening of the grapes has reached the highest level, the must is taken out. Afterwards the fermentation is stopped at the highest sugar level, that means the sweet flavor.

## AGEING

Takes Place in medium toasted American oak for 15 months and after that the wine is kept in bottle.

## TASTING NOTES

White wine with pale and bright yellow colour. Intense and complex nose with hints of aromatic herbs, such as spearmint and fennel. Well balanced, oily and tasty in mouth with hues of reineta apple, aniseed and American white oak. Long finish.

## PAIRING

Patés, foig-grass, canapés and starters.



80% Viura,  
20% Malvasia



15 months in  
American oak



Intense and  
complex nose



Bright yellow colour



Well balanced, oily and  
tasty in mouth

