

Diamante

Semi-Sweet - Rosé



Preparation: Destemmed and lightly crushed, the pulp, seeds and juice (50% Tempranillo and 50 % Viura) are macerated in contact with the skins for approx. 14 hours at an average temperature of 10 °C. This gives the must a distinct rosé colour and fruity aromas. The must is then separated from the skins and fermented at an average temperature of 16 °C. Fermentation is then stopped to maintain the natural sugars, thus giving the wine its unique personality.

Tasting: Intense pink colour, with tinges of strawberry red. Complex bouquet of red fruit and strawberry candy. The fresh acidity on the palate is complemented by a silky sweetness and a satisfying, long finish.

Pairings: Starters, summer dining, white meat, pasta and rice dishes, pizzas.



50% Tempranillo
50 % Viura



Intense pink



Bouquet of red fruit and
strawberry candy



Silky sweetness and a satisfying,
long finish



12,5% by vol.



8 °C