

# DIAMANTE TINTO CRIANZA

## WINEMAKING PROCESS

Once the fruit has been selected, the elaboration is realized based on the destemming of the bunches and a gentle crushing of the grapes to subsequently carry out the alcoholic fermentation and the malolactic fermentation.

## AGEING

After the malolactic fermentation, the wine is aging in the French and American barrel during 12 months with interruptions of every 6 months of racking. Later it is refined in bottle.

## TASTING NOTES

Red in color with ruby rims, on the nose it expresses marked notes of ripe fruit, hints of toast and hints of vanilla. On the palate it stands out for its smooth mid palate with good structure and elegant tannins. Its aftertaste provides notes of fruits and spices.

## PAIRING

Legumes, white and grilled meats, sheep cheese, pasta and fried foods in general.



75% Tempranillo,  
25% Grenache



12 months in American  
and French barrel



Red with ruby rims



Ripe fruit with hints of  
toast and vanilla



Gentle taste with an aftertaste  
of fruits and spices

