

Diamante

Verdejo



Vineyards: Vines at 750m (2460 feet) a.s.l. in the north of the Rueda D.O. The harvest is undertaken at night to prevent possible oxidation of the must and to ensure optimum grape temperature upon reaching the winery.

Preparation: Once grapes are in the winery, they are kept at a constant cold temperature. The stemmed grapes start cold maceration with the skins in the must to impart their flavor to it. After pressing, cold fermentation begins, lasting 21 days, at a temperature of 57 °F. This allows maximum freshness to be retained in the wine.

Tasting: Straw-coloured with greenish tinges. On the nose: it is clean and fresh with good intensity. Aromas of freshly cut grass, hay and springs; also hints of acidic and exotic fruit. In the mouth: it is an elegant, flavourful and unctuous wine. The acidity is perfectly integrated as it moves through the mouth, with a highly aromatic finish that is notably varietal. The structure and balance favour a lengthy finish.

Pairing: Perfect as an aperitif or to accompany fish, seafood, pasta, rice and white meat dishes



100% Verdejo



Straw yellow with greenish tinges



Clean and fresh with aromas of recently cut grass and acidic & exotic fruit



Excellent balance, highly flavourful and aromatic



13% by vol



8 °C