



# MÁS DIAMANTE

PLAYFUL, VIBRANT AND SOCIAL RED BLEND

It's not just a claim: it's an **ATTITUDE**, what happens when you dare to be yourself. Because in this world, the authentic shines.

We shine because we're real. Because we're not afraid to do it — and we want you to shine too. No filters, no rules. Flavour is only the beginning; what really matters is **HOW** and **WITH WHOM** you share it.

This isn't just another wine; it's FLAVOUR that dances, an ATTITUDE that doesn't hide. A wine WITHOUT RULES, to be felt and enjoyed without complications.

We are what happens when you mix **THE BEST OF EVERYTHING**: flavours that surprise, plans that just happen; what can't be explained, only felt.

What blends together and suddenly **WORKS**.

If you shine and make others shine too, you've understood everything. **YOU'RE ONE OF US.**

**MÁS DIAMANTE** is energy and yes, it's **DELICIOUS**.

## CHOOSE THE MOMENT

Planning a get-together with friends?

Pair **MÁS DIAMANTE** Red Blend with gildas, pizzas or burgers. It's also a perfect match with Asian or Mexican food — and with chocolate.

**WITH ANYTHING, BUT ALWAYS WITH YOUR PEOPLE.**



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**A YOUNG WINE THAT'S BURSTING WITH FRESHNESS, FLAVOUR, AND FUN**

**COLOUR:** Deep cherry with violet hues.

**NOSE:** Intense and expressive. Bursting with delicious red and black fruit. Creamy yoghurt notes add a highly expressive, distinctive, and intriguing character.

**PALATE:** Smooth on the palate, with a sweet touch that achieves a balance of fruit and roundness. Long and delicate finish.

## IN THE VINEYARD

Crafted from Tempranillo, Graciano, and Mazuelo grapes grown in the Rioja Alavesa region, at an altitude of 575 metres, from vines over 40 years old. The climate is continental, and the soil is clay-limestone with a limestone bedrock and gypsum.

## AT THE WINERY

The grapes are vinified whole, including part of the stem, to encourage carbonic maceration and enhance varietal aromas. Fermentation takes place at 22°C, with a cold stop and tangential filtration, preserving between 10 and 12 g/l of residual sugar to achieve a sweet, smooth, and balanced finish with velvety tannins. After malolactic fermentation, the wine rests for 3 months in tank, with weekly bâtonnage on fine lees to develop roundness, fruitiness, freshness, and structure prior to bottling.