

# Diamante

## Talla De Diamante Semi-Sweet



**Preparation:** Its uniqueness lies in the grape varieties used in creating this wine - Viura and Chardonnay. Traditionally, the Rioja whites, and particularly those from our winery, were made largely with grapes of the Viura variety. However, the approval of new varieties by the Regulatory Board has led the way to investigating new possibilities, new blends, and, of course, undertaking new projects and transmitting new sensations.

For Talla de Diamante a selection of plots was chosen, where the Viura vines had to be over 30 years old. These deep-rooted vines are located in clay and limestone soils in the westernmost area of La Rioja. The Chardonnay vines are located in the area known as La Rioja Media (or Middle Rioja) at 690 meters above sea level. Here the soil is sandy clay. Because of their young age, the vines suitable for wine-making are carefully selected.

Prior to cold maceration, the fermentation of both grape varieties is initiated in order to extract the greatest aromatic complexity possible. The fermentation process is stopped when the level of sweetness, acidity and structure have attained just the right balance to produce a wine of the highest quality.

**Tasting:** Straw-yellow colour with green reflections. Ripe white fruit in nose with aromas of citrus and tropical fruits. Powerful in mouth with a well-balanced between alcohol and acidity. Elegant finish with fresh feelings from citrus notes and natural carbonic acid.

**Pairing:** Desserts, cold dishes



75% Viura  
25% Chardonnay



Straw-yellow colour with  
green reflections



Ripe white fruit in nose  
with aromas of citrus and  
tropical fruits



Powerful in mouth with a  
well-balanced between



12% by vol



8 °C