



## TALLA DE *Diamante*

### VINEYARD

This wine stands out for its blend of Tempranillo Blanco and Viura. The grapes, sourced from vines over 30 years old on clay-limestone soils in Rioja Alta, explore new possibilities and greater complexity in Rioja's white wines.

### PREPARATION

Once the destemming and gentle crushing of the grapes is done, they are sent to the press, where direct bleeding and the first and second press cycles are carried out. Next, maceration is performed to enhance its aromatic profile. The resulting must is transferred to tanks for settling. Subsequently, the clean, cold must begins its alcoholic fermentation at a controlled temperature of 14-16°C. Degree: 11,5%.

### TASTING NOTE

Color: Pale, bright straw yellow.

Nose: Intense aromas of ripe white fruit (pear, apple), citrus, white flowers, and subtle mineral notes.

Palate: Balanced, flavorful, and smooth on the palate. A pleasant combination of acidity and sweetness that invites further tasting. Serving temperature: 8-10°C

### PAIRING

Fish, seafood, legumes, vegetables, appetizers, and goat cheese. Recommended serving temperature: 8-10°C.

### AWARDS ON PREVIOUS VINTAGES

Silver medal - Mundus Vini  
92 points - Vino Sub30



Viura and Tempranillo blanco



Straw-yellow colour with green reflections



Intense aromas of ripe white fruit.



Balanced, flavorful, and smooth on the palate.



BODEGAS FRANCO-ESPAÑOLAS | D.O.Ca. RIOJA