

TALLA DIAMANTE



WINEMAKING PROCESS

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 NOTES

Straw-yellow colour with green reflections. Ripe white fruit 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

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



75% Viura,
20% Tempranillo
white,
5% Chardonnay



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green reflections



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with aromas of citrus and
tropical fruits



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