



Diamante

VERDEJO

PREPARATION

Vineyards located at an altitude of 750m in the northern part of the Rueda D.O.. The grapes are harvested at night to avoid possible oxidation of the must and to ensure an optimum temperature of the grapes on arrival at the winery. Once the grapes are received at the winery, they are kept cold at a controlled temperature. Once the grapes have been destemmed, cold fermentation begins for 21 days at a temperature of 14°C. This allows us to maintain the maximum degree of alcoholic fermentation. This allows us to maintain the maximum degree of freshness in the wine.

Alcohol content: 13% vol.

Contains sulfites

TASTING NOTES

Colour: Straw yellow with greenish reflections.

Nose: Clean, fresh and of very good intensity. Aromas of freshly cut grass, hay and spring, with hints of acidity and exotic fruits.

Mouth: elegant, tasty and fatty wine. Perfectly integrated acidity on the palate with a very aromatic finish of marked varietal character.

Fish, seafood, pulses, vegetables, aperitifs and goat's cheese.

Recommended serving temperature: 8-10°.



100% Verdejo



Yellow with greenish reflections



Clean and fresh



Elegant, tasty and fatty wine

