

Diamante

SEMI SWEET



PREPARATION

After the grapes arrive in stainless steel hoppers, the bunches are de-stemmed and the grapes lightly pressed. The skin remains in contact with the pulp and must during maceration: some 14 hours spent in stainless steel tanks at a controlled temperature of 10 oC. Next, the must ferments at an average temperature of 16 oC. This process is then halted naturally using cold systems, allowing us to obtain a semi-sweet wine with no added sugar.

Contains sulfites

TASTING NOTES

Colour: Pale yellow colour with golden hues.

Nose: it has a delicate bouquet with hints of fresh flowers and tones of ripe fruit.

Mouth: Velvety and smooth on the palate.

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

Recommended serving temperature: 8-10°.



100% Viura



Pale yellow colour with golden hues.



Clean and fresh



Velvety and smooth on the palate.

