

## Talla de Diamante

### PREPARATION

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.  
Degree: 12%.

### TASTING NOTES

**Colour:** Straw-yellow colour with green reflections.

**Nose:** reflections. Ripe white fruitin nose with aromas of citrus and tropical fruits.

**Mouth:** Powerful in mouth with a well-balanced between alcohol and acidity. Elegant finish with fresh feelings from citrus notes and natural carbonic acid.

Operating temperature: 16°C.

### MEDALS

Silver Medal- Mundus Vini



Viura and Tempranillo blanco



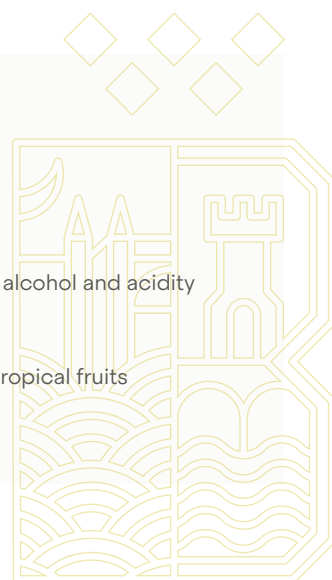
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BODEGAS FRANCO-ESPAÑOLAS | D.O.Ca. RIOJA