

# TALLA DE DIAMANTE - *Semi-Sweet WHITE*

D.O.Ca. RIOJA

*Diamante*



## GRAPE VARIETIES

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

## WINEMAKING PROCESS

Talla de Diamante comes from a selection of plots, where Viura vines are older than 30 years. The rooted vines are located in clay-limestone soils on the most western part of La Rioja.

Chardonnay vines are located in La Rioja Media, at 690 metres above the sea level in a clay-sandy soil. These vines are carefully selected in order to make this wine due to their youth.

Prior to cold maceration, the fermentation of Viura and Chardonnay grapes takes place together, with the aim of extracting the colour and flavours from the grape skins.

The fermentation process is stopped when the degrees of sweetness, acidity and structure are appropriate for making this highest quality wine.

## TASTING NOTES

Straw yellow colour with beautiful Green reflects.

Ripe white fruit in the nose with aromas of citrics and tropical fruits.

Powerful in the mouth with a good balance alcohol-acidity.

Elegant finish with fresh feelings from citrus notes and natural carbonic acid.

## SERVING TEMPERATURE

9 - 10º C

## ALCOHOL CONTENT

12,0 - 12,5% by Vol

## FOOD PAIRINGS

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

