



Grande Reserve Chardonnay

Valle de Uco - Mendoza - Argentina

In the heart of Clos de los Siete, Bodega DiamAndes produces intense, complex, elegant and well-balanced wines. Located at the foothill of the Andes, DiamAndes is a single block of 130 ha at 1100 meters a.s.l. With its unique terroir, combined with the Bordeaux know-how of the owner family and the Argentinean team, it gives birth to distinguished and stylish wines.

The vine training is based on the concept of sustainable farming and global environmental care. The process is entirely done by gravity flow system, with 64 small thermo-regulated stainless steel vats with a double cap system.



BLEND 100% Chardonnay.

HARVEST Hand-picking in 12Kg crates, refrigerated in cooling room, double manual selection, hand-made double selection.

SOIL Majority of sand, silt and clay with plenty of pebbles. Altitude of 1100mt a.s.l

VINE CARE Sustainable farming concept. Vertical trailing system, green harvest, leaf thinning by hand. Conversion to organic farming since 2019.

VINIFICATION Slow and inerted pressing. French oak barrel fermented, without malolactic.

AGEING 12 months in french oak barrels, 50% new oak.

ALCOHOL 14 %

WINEMAKER Ramiro Balliro.

OENOLOGIST CONSULTANT Michel Rolland.

DESCRIPTION Bright with pale gold color. Flavors of white peach, toasted almonds and mango are highlighted. Bright acidity, this is a fresh and vibrant wine with a subtle creaminess on the finish.



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