



DiamAndes Perlita 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.

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 Stainless steel tanks fermentation. Without malolactic.

AGEING 6 months in Stainless steel tanks in contact with lees.

ALCOHOL 14%.

WINEMAKER Ramiro Balliro.

OENOLOGIST CONSULTANT Michel Rolland.

DESCRIPTION Clear yellow color with greenish tones. Crisp and clean, fresh with tropical notes like, pineapple and mango. Medium body, mineral character like wet stones.



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