

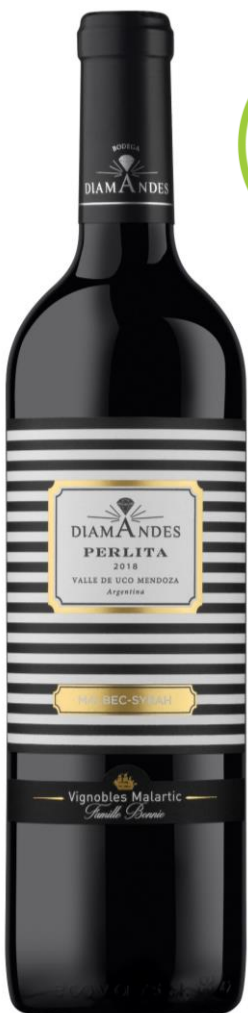


DiamAndes Perlita Malbec-Syrah

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 80% Malbec - 20% Syrah.

HARVEST Hand-picking in 12Kg crates, refrigerated in cooling room, double manual selection. From March 25th to April 10th.

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.

VINIFICATION Maceration and fermentation in stainless steel tanks.

AGEING 8 months in french oak barrels, of one use at least.

ALCOHOL 14 %

WINEMAKER Ramiro Balliro.

ENOLOGIST CONSULTANT Michel Rolland.

DESCRIPTION Attractive and bright violet color, with aromas of plum and dark berries. In the palate is fruity, silky and velvety, medium-bodied with refined tannins and a flavorful finish.



C/SILVA S/N | VISTA FLORES - VALLE DE UCO - MENDOZA 5565 - ARGENTINA | +54 9 261 657-5472

DIAMANDES

www.diamandes.com



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@bodegadiamandes



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