



DiamAndes de Uco Cabernet Franc

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% Cabernet Franc.

HARVEST Hand-picking in 12Kg crates, refrigerated in cooling room, double manual selection. April 18th.

SOIL Very young, wild and unevolved soil with angular rocks. His origin is co allubial, is rich in carbonate of calcium. 1200mt a.s.l - 0,85 hectare

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

VINIFICATION Maceration and fermentation in stainless steel tanks.

AGEING 12 months in french oak barrels, 30% new oak.

ALCOHOL 14 %

WINEMAKER Ramiro Balliro.

OENOLOGIST CONSULTANT Michel Rolland.

DESCRIPTION Red ruby color with dark purple hues. It presents concentrated notes of cassis, ripe currants and black pepper. It has excellent balance and elegance with a well-structured lingering finish.



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

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