



## **DiamAndes de Uco Malbec 2010**

### *Valle de Uco - Mendoza - Argentina*

*In the very heart of Clos de los Siete (Uco Valley, Mendoza), Bodega DiamAndes produces intense, complex, elegant wines for enjoying now or for laying down. In this unique terroir - a single block of 130 hectares at 1,000 metres above sea level in the Andes foothills - our proud Bordeaux heritage converges with the very best of Argentinean expertise.*

Surface : 130 hectares

Terroir : Clay and sand with a a large quantity of pebbles. In the Uco Valley, in the foothills of the Andes Mountains, at an altitude of 1100 m.

Planting density : 5 500 plants per ha

Vine care : Vertical trellising, green harvest, handed leaf thinning

Harvest : Handed picking with small crates, cooling in cold room, handed double sorting. No crushing

Vinification : Entirely gravity-operated process. Gentle extractions with fractional pumping over; slow, fermentation kinetics at low temperatures.

64 small temperature-controlled stainless steel vats (isolated with a double jacket). Unique in South America !

Ageing in French oak barrels.

Consultant Oenologist: Michel Rolland

## **Technical Sheet DiamAndes de Uco Malbec 2010**

Blend	90% Malbec - 5% Cabernet Sauvignon - 3% Syrah - 2% Petit Verdot
Harvest	Malbec April, 2nd to 29th Other reds March, 19th to April 30th
Ageing	100% french oak, with 50 % new
Ageing Period	12 months
% Alc.	14.5

### **Contact**

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## **Press Release**

### **Beverage dynamic.com (US) – November 2011**

Blending modern traditional winemaking techniques, single vineyard varietals, handpicked and made from 100% of the grape on the label. The malbec features dark fruit and a silky texture...

### **Gayot.com - A guide of the good life (US) – October 2011**

Made from grapes grown at an altitude of more than 3,600 feet, this robust red wine is resplendent with pepper and spice.

### **International Wine & Spirit Competition (IWSC) - Novembre 2011: Bronze medal**

### **Manos Angelakis - Luxury Web (US) - October 2011**

The Malbec blend is a very well balanced wine, almost ready to drink on purchase that is clean and silky, full of ripe fresh fruit, with an aromatic nose, slightly off-sweet palate and balanced tannins.

### **Fabricio portelli - El Conocedor - Octubre 2011**

El malbec sigue los lineamientos (de los otros vinos de la Bodega), aunque ostenta una muy interesante frescura natural

### **Fabiano Aurelio - grandcru.com.br/blogsommelier - Octubre 2011**

Entre os tintos, vale destacar o Malbec 2010, rico em frutas negras frescas, com sutil aroma de cedro. No palato encanta o seu equilíbrio e persistência.

### **Tracy Ellen Kamens - NY Wine Shopping Examiner - October 2011**

DiamAndes, A Diamond in the Argentine Rough. This wine presents with mostly black fruits and a slight floral character. It has nice acidity, with firm, yet ripe, tannins, becoming more complex on the palate with its flavors of blackberry, spice, vanilla and oak.

### **Nathan Wesley - Wine Spectator – September 2011**

Forward, with layers of blueberry and blackberry fruit framed by spice and mesquite. Medium tannins and a briny note balance the creamy finish. Drink now

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**Ava Fedorov – “Socially superlative” Food&Beverage review (US) -September 2011**  
Round and generously fruity Malbec, that have, like the Gran Reserva, a distinct DiamAndes touch...You can already be on the lookout for a 2010 Malbec, Chardonnay and Viognier that will live up to the high integrity we have already come to admire about the Bodega DiamAndes."

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