



DiamAndes de Uco Viognier 2012

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 !

Vinification white : Slow and inerted pressing. Barrel fermented.

Ageing in French oak barrels.

Consultant Oenologist: Michel Rolland

Technical Sheet DiamAndes de Uco Viognier 2012

Blend	100% Viognier
Harvest	March, 3rd
Ageing	100% french oak, with 60% new
Ageing Period	10 months
% Alc.	13,5



Contact

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Press Release

Fabricio Portelli – fabricioportelli.com – Octubre 2014

89 De tan sólo 2 hectáreas, plantadas originalmente para cortar el Chardonnay (que nunca se hizo finalmente), nace este blanco con carácter y personalidad propia. De paladar cremoso y algo compacto, con nervio y potencia. Muy buen cuerpo y frescura, ideal para acompañar platos de buena estructura. Quizás para muchos sea fácil lograr esta concentración en un campo como el Clos de los Siete, en el corazón de Vista Flores; pero conseguirlo con frescura y drinkability, es lo destacable.

Tim Atkin – January 2014

91 One of the better Viogniers in Argentina, there's no mistaking the variety on the nose or the palate here. Missing stainless steel and barrel fermentation, it's soft and apricotty, with appealing vanilla oak, a creamy mid-palate and a fresh, well balanced finish.

Drink: 2014-15

Richard Hemming – JancisRobinson.com- January 2014

16.5 Refreshing, floral and opulent. Good acid structure to crisp up the finish. Drink 2013-2015.

Decanter- Fabricio Portelli - October 2013

90 (17/20) 3° Portelli's Highly recommended wines. Seductive and elegant aromas of apricot, honey and flowers which follow through on the palate. Creamy, refreshing and balance ; lively, with good structure. This is a nice drinking white with attractive typicity. Drink 2013 -2014.

Decanter - Christelle Guibert - April 2013

90 (17/20) Guibert's top 10 wines with a sense of palate. Beautiful peachy fruit with floral characters and citrus notes. Very rounded on the palate but well supported by a lively acidity and some stone fruit. Delicate style of Viognier. Drink 2013.

Contact

Vino by a Maletta acidity and some stone fruit A+ Delicate style of Viognier.

www.diamandes.com