



DiamAndes de Uco Viognier 2014

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 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 !

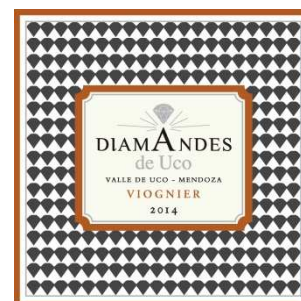
Vinification white : Slow and inerted pressing. Barrel fermented.

Ageing in French oak barrels.

Consultant Oenologist: Michel Rolland

Technical Sheet DiamAndes de Uco Viognier 2014

Blend	100% Viognier
Harvest	March, 2nd
Ageing	100% french oak, with 40% new
Ageing Period	10 months
% Alc.	14,5



Contact

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May 2016



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Press Release

James Suckling – jamesuckling.com - June 2015

90 Interesting aromas of pink ginger, mineral, stone and sliced pear. Full body, bright acidity and a flavorful finish. Slate and citrus fruit on the finish too. Drink now.

Contact

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