



DiamAndes de Uco Viognier 2015

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 !

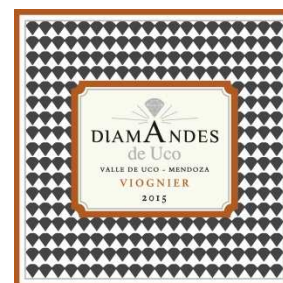
Vinification white : Slow and inerted pressing. Barrel fermented.

Ageing in French oak barrels.

Consultant Oenologist: Michel Rolland

Technical Sheet DiamAndes de Uco Viognier 2015

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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Press Release

James Suckling – May 2016

92 Extremely aromatic with sliced lemon, melon, papaya and stone character. Full body, very and fruity with bright acidity and crisp finish. About 40% new wood that gives the wine a light creaminess. Drink now.

Tim Atkin – timatkin.com – March 2016

92 A wine that has established itself as the best Viognier in the country in recent years, using a subtle combination of older barrels, stainless steel and partial malolactic fermentation to tease the best out of the grape. Creamy yet focused, with peach and citrus notes and a kiss of vanilla oak. 2016-18

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