



# Perlita Chardonnay

Valle de Uco - Mendoza - Argentina

February 2018

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 metres a.s.l. With its unique terroir, combined with the Bordeaux know-how of the family owner and the Argentinean team, give birth to distinguished and stylish wines.

The vine training is based on a 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.



**VINTAGE** 2017

**BLEND** 100% Chardonnay.

**HARVEST** Hand-picking in 12Kg crates, refrigerated in cooling room, double manual selection. 3rd of March.

**SOIL** Majority of sand, silt and clay with plenty of pebbles. Altitude of 1100mt a.s.l

**VINE CARE** Sustainable farming concept. Vertical trailing system, green harvest, leaf thinning by hand.

**VINIFICATION** Stainless steel tanks fermentation. Without malolactic.

**AGEING** 6 months in Stainless steel tanks in contact with lees.

**ALCOHOL** 14,5%.

**WINEMAKERS** Philippe García / Ramiro Balliro.

**ENOLOGIST CONSULTANT** Michel Rolland.

**DESCRIPTION** Clear yellow color with greenish tones. Bright, creamy with a hint of pear and apple character. Medium body, mineral character like wet stones.



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