



DiamAndes de Uco Gran Reserva 2006

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.

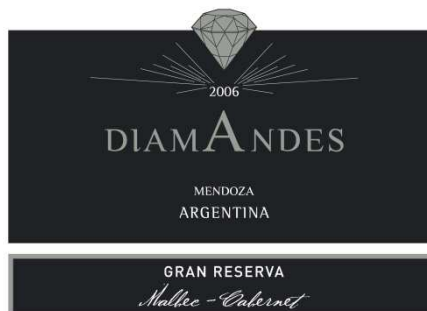
64 small temperature-controlled stainless steel vats (isolated with a double jacket). Unique in South America !

Ageing in French oak barrels.

Consultant Oenologist: Michel Rolland

Technical Sheet DiamAndes de Uco Gran Reserva 2006

Blend	70% Malbec - 25% Cabernet Sauvignon – 5% Merlot
Ageing	100% french oak, with 70% new oak
Ageing Period	24 months
% Alc.	15°



Contact

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Press Release

James Suckling- jamesuckling.com - June 2014

Stephen TANZER jan./feb.2009

91 Saturated ruby. Crushed black fruits, smoked meat and roasted nutty oak on the nose. Dense, sweet and sexy, with layered black fruit, licorice and game flavors. At once serious and generous, finishing with big but lush tannins and lingering dark berries.

Wine Advocate N°180 de dec. 2008

92 The 2006 Gran Reserva is a blend of 70% Malbec and 30% Cabernet Sauvignon aged for 17 months in French oak, 70% new and bottled without filtration. The wine is a glass-coating saturated purple with a superb bouquet of pain grillé, pencil lead, violets, black cherry, and blueberry. Full-bodied, bordering on, opulent on the palate, this rich, layered effort has gobs of fruit, intense, savory flavors, and a very long finish. It has several years of aging potential and should be at its best from 2011 to 2020. Bodega DiamAndes is owned by the proprietors of Château Malartic-Lagravière in Bordeaux.

Contact

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