



DiamAndes de Uco Gran Reserva 2007

Valle de Uco - Mendoza - Argentina

En el seno del Clos de los Siete (Valle de Uco, Mendoza), Bodega DiamAndes da origen a grandes vinos de guarda aliando intensidad, complejidad y equilibrio gracias a la combinación del fabuloso terruño de 130 ha a 1000 m de altitud al pie de los Andes, del savoir-faire bórdeles de los propietarios y de su equipo argentino.

Superficie: 130 hectáreas

Terruño: Areno-arcilloso con numerosos cantos rodados. En el Valle de Uco, al pie de los Andes, a 1100 m de altitud.

Densidad de plantación: 5 500 pies por ha

Conducción de la viña: Espaldero, raleo de fruto, deshoje manual.

Cosecha: Manual en pequeñas cajas, refrigeración en cámara de frío, doble selección manual. Sin estrujado.

Vinificación: Proceso realizado íntegramente por gravedad. Extracciones suaves mediante remontados fraccionados; cinéticas de fermentación lentas a baja temperatura 64 pequeños tanques de acero inoxidable termo regulados aislados con doble pared. ¡Única en América del Sur!

Crianza en barricas de roble francés.

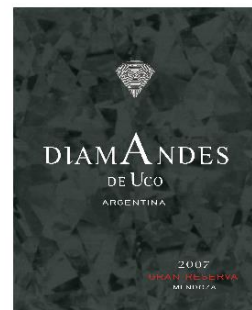
Enólogo consultor: Michel Rolland

Ficha Técnica DiamAndes de Uco Gran Reserva 2007

Corte 70% Malbec - 30% Cabernet Sauvignon

Crianza 100% toneles de roble francés, con 70 % nuevo
24 meses

Grado alc. 14°



Contacto

Vignobles Malartic – malartic-lagraviere@malartic-lagraviere.com - + 33 (0) 5 56 64 75 08
www.diamandes.com



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Press Release

James Suckling – jamesuckling.com – June 2014

96 This is a wine that shows wonderful density and depth yet reserved and elegant tannins. The texture is exceptional. Full body and super refined and elegant. A gorgeous and sexy wine. Fabulous.

International Wine & Spirit Competition (IWSC) – November 2011 Bronze medal

Nicole Barette Ryan – Vins & Vignobles – October 2011

*** : Bordeaux en Argentine, une merveille! Ce vin de Malbec présente un fruité généreux au nez que l'on retrouve en bouche. La texture est fine, le fruit bien défini et la finale, un peu chaude, n'en demeure pas moins fine. Idéal avec la côte de bœuf grillée au barbecue.!

Michael Schachner – Wine Enthusiast – January 2011

92: 2nd “Best Buy” special edition: Appealing from the start, with minerality, crustiness and tight dark berry aromas. The palate is saturated and layered, with flavors of blackberry, coffee and chocolate. Offers grip and structure due to fine tannins, and it’s ready to drink now. M.S. (8/1/2011)

Guia de vinos de la Argentina 2011 – Fabricio Portelli – Avril 2011

1° en categoría Mejor tinto (3° Ex aequo), mejor blend tinto (2° Ex aequo), Valle de Uco (1° Ex aequo)
93: *Carácter bien argentino y moderno, muy Malbec, pero con un toque diferente....taninos muy finos, casi filosos, y su frescura es la que equilibra un cuerpo compacto que recién empieza a expresarse. Un vino que brilla en la boca y que mejora con la estiba.*

James Laube – winespectator.com – April 2011

The Art of Making a winery: the 2007 Diamandes is pure and fruit-driven, with a medley of dark berry flavors.

James Malesworth – Wine Spectator – October 2011

91: *Ripe and rich, but pure and showing solid drive, as the blueberry, boysenberry and blackberry fruit flavours race along an underpinning of graphite and black tea. The long, black licorice-filled finish is nicely focused. Drink now through 2010. 3500 cases made.*

James Stephen Tanzer – stephentanzer.com – January 2010

91: *Wild aromas of black fruits, game, leather, minerals and bitter chocolate, lifted by a peppery nuance. Sweet and concentrated, conveying an impression of strong extract to its intense flavours of blackcurrant and game. A strong graphite minerality adds to the impression of depth. Finishes with broad, serious tannins and lovely persistence. (Dourthe USA, Manhasset, NY).*

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Five Nations Challenge (International Wine Challenge for Asia Area) – International jury with Fabricio Portelli – September

Double Gold Medal – 3rd of « Bordeaux blends » category among 345 wines!

Argentina Wine Award 2011 - January 2011

Gold medal among 660 medal winners, with a professional jury (Masters Sommeliers like Isa Bal (UK), Andreas Larsson (Suède), Gérard Basset MW (UK), Andres Rosberg (Argentina), Hervé Pennequin (HK)...)

Michael Potasnick - i-winereview.com – April 2011

91: Dark ruby in colour, it offers aromas of plum and black fruit and sweet oak with notes of chocolate and earth. ... Tannins are smooth as silk, and the finish is beautiful, also. Drinkable now but has great aging potential.

Mary Ewing-Mulligan - winereviewonline.com (US) – February 2011

93: Clearly, DiamAndes is a winery worth following redolent of Malbec, but expression is fruitier than most Bordeaux reds. But the wine is more structure-driven than most Argentine Malbecs: has a finesse and subtlety suggestive of Bordeaux!

Natalie Mac Lean - nataliemaclean.com - September 2009

92: Rich, soft, supple and full-bodied: lovely! Great balance, complexity and length with aromas of black fruit and smoke. Aged 20 months in French oak barrels. Drink 2010-2016

Jay Miller - erobertparker.com - August 2009

89: It is purple-colored with a slightly muted bouquet of pain grille, pencil lead, scorched earth, black cherry, and black currant. Full-bodied with a restrained personality, it has plenty of ripe fruit, good balance, and some depth. Perhaps another 2-3 years of bottle age will allow this solid effort to express itself more fully.

Cuisine e Vines - Junio 2010

92+ en el Top 200

Guide François Chartier 2012 (Canada) – Octobre 2011

3 étoiles (voire 4) – Dans le Top 100 Chartier

Nouveauté, ... un rouge fortement coloré, richement aromatique, doté d'une grande élégance, pour ne pas dire racé, à la bouche gorgée de fruits rouges, aux tannins mûrs et admirablement polis par un élevage en barriques maîtrisé avec brio, tout en conservant une certains grippe. Du fruit, de l'éclat, de la fraîcheur et de la persistance, pour une grande pointure argentine. Servir dans les 9 années suivant le millésime, 17° oxygéné en carafe 30mn.

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Jurgen Mathass – WeinWelt (Germany) – October 2011

... Weingüter wie ... oder DiamAndes beschränken sich auf spezielle Lagen und arbeiten die Besonderheiten gezielt heraus. Dadurch fächert sich das Geschmacks- und Aromaspektrum der Andenländer erheblich auf. Sie glänzen mit Qualität, aber auch mit der Vielfalt, die good old Europe“ gerne für sich reklamieren würde.

Jacques Benoît - La Presse - cyberpresse.ca - Octobre 2011

Cinq cépages, dont 66% de Malbec et 17% de Cabernet Sauvignon, entrent dans l'élaboration de ce beau vin argentin, produit par le Château Malartic Lagravière (Pessac-Léognan). Quasi opaque, son bouquet de fruits noirs est large, pur, plein d'éclat et la bouche suit, corsée, dense. Seul bémol: une légère sensation de chaleur sur la langue. Élevage en fûts de chêne français, dont 70% de neufs. 14,8% (63 caisses).

Bill Zacharkiw - Montreal Gazette – Septembre 2011

Exceptional elegance for what are normally overdone high-end wines from Mendoza. Such crispness and focus. The malbec is floral, gamy and dark-fruited, while the cabernet adds a degree of softness. Oak is in check, adding spice on the finish. Well done!. Serve at 18C. Drink now-2015. Food pairing idea: lamb, duck and other gamier meats.

Marisa d'Vari - awinestory.com (US) - September 2011

... My favorite wine of the evening was the DiamAndes Gran Reserva 2007, the first wine produced by this promising vineyard with the help of Michel Rolland: it is a blend of 70% Malbec and 30% Cabernet.

Pierre Paul Stacanov- De Wijnspiegel – Aout 2011

15,5

Nicole Barette Ryan - Vins&Vignobles.com (Québec) – Aout 2011

3.5 stars Suggestion de la semaine : Bordeaux en Argentine - une merveille ! Propriété de la famille Bonnie, propriétaire de Ch. Malartic Lagravière à Bordeaux, situé au cœur de Clos de los Siete dans la vallée de Uco, vinifié sous l'œil vigilant de Michel Rolland, ce vin de malbec présente un fruité généreux au nez que l'on retrouve en bouche. La texture est fine, le fruit est bien défini et la finale, un peu chaude, n'en demeure pas moins fine. Idéal avec la côte de bœuf grillée au barbecue ! Le vin arrive le 15 août à la SAQ dans une opération «Vins d'Argentine».NBR

Tracy Ellen Kamens - grandcruclasse.com/winederful (US) – June 2011

...more elegant and austere than Clos de los Siete. Beautifully balanced...

Market Watch (US) – April 2011

New product watch: Aged in stainless steel and matured in French oak, the wine is full flavoured with intense fruit and long finish. Available nationwide.

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Jameson Fink - Foodista.com (US) – Avril 2011

Rich and brooding, but with a relatively refreshing finish for such a big red...Rather than dominated by ripeness (or over-ripeness) you get a multi-dimensional wine with some finesse and depth.

Beverage media NY (US) – April 2011

Wine buzz: DiamAndes Gran Reserva, a primarily Malbec-based wine, comes from high altitude-vineyard located in Uco Valley.

The Suffolk Times (US) – February 2011

Spicy fruit, classy oak and real quality...

Louisa Thomas Hargave - VinGlorious.com - February 2011

DiamAndes, dynamite! DELICIOUS!

Christopher Null - DrinkHacker.com – February 2011

Solid fruit core here... another five years in bottle before cracking it open.

Wanda Mann - blackDressTraveler.com - February 2011

A seductive blend. Like a liquid diamond from the Andes. So delicious that I'm inclined not to share, but I will pour a glass only for really good friends... Intense but smooth...

Harpers - Wine & Spirits - April 2009

Silver medal Award

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