



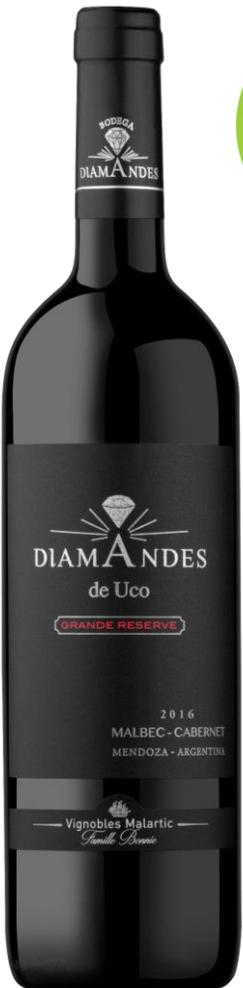
Grande Reserve Malbec – Cabernet-Sauvignon

Valle de Uco - Mendoza - Argentina

November 2020

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

The vine training is based on the 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 2016

BLEND 75% Malbec - 25% Cabernet-Sauvignon.

HARVEST Hand-picking in 12Kg crates, refrigerated in cooling room, double manual selection.
From April 13th to April 25th.

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 Maceration and fermentation in stainless steel tanks.

AGEING 18 months in French oak barrels, 50% new oak.

ALCOHOL 14 %

WINEMAKER Ramiro Balliro.

ENOLOGIST CONSULTANT Michel Rolland.

DESCRIPTION Lively ruby red with sharp highlights. Aromas of red currant and plum with tobacco undertones. The entry is creamy and has a vibrant, balanced and fresh evolution. Excellent structure, fine tannins, perfectly balanced a delicious and elegant wine.



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PRESS RELEASE



Reflecting the cooler conditions of the 2016 vintage, this is an appealingly elegant cuvée of Malbec with 25% Cabernet Sauvignon, with a little bit of bottle evolution, fine tannins, tobacco and mint undertones and intense, vibrant blueberry and bramble fruit.



On a nose of pencil box and carpenter shop followed by ripe fruit, candied red currant and plum, and fragrant herbal aromas. Juicy, voluminous and creamy on the palate, the wood bringing heft while active tannins are also discernible. A well-made red in which the aging process comes to the fore. - Joaquín Hidalgo