



Grande Reserve Malbec – Cabernet-Sauvignon

Valle de Uco - Mendoza - Argentina

August 2021

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 2017

BLEND 75% Malbec - 25% Cabernet-Sauvignon.

HARVEST Hand-picking in 12Kg crates, refrigerated in cooling room, double manual selection.
From April 10th to April 14th.

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 14,5 %

WINEMAKER Ramiro Balliro.

ENOLOGIST CONSULTANT Michel Rolland.

DESCRIPTION Deep ruby color. Intense aromas of ripe red and dark fruits like plum and blackberries, with subtle notes of spices. Full body, depth and rich, very long and structured.



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PRESS RELEASE



Aromas of blackcurrants, violets, dried leaves and cocoa. It's medium-bodied with firm, tight-grained tannins and bright acidity. Structured and serious, yet fresh, with a tight, focused finish. Vegan.

