



Grande Reserve Chardonnay

Valle de Uco - Mendoza - Argentina

January 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 2018

BLEND 100% Chardonnay.

HARVEST Hand-picking in 12Kg crates, refrigerated in cooling room, double manual selection, hand-made double selection.
2nd 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 Slow and inerted pressing. French oak barrel fermented, without malolactic.

AGEING 12 months in french oak barrels, 50% new oak.

ALCOHOL 14 %

WINEMAKER Ramiro Balliro.

OENOLOGIST CONSULTANT Michel Rolland.

DESCRIPTION Bright with pale gold color. Presents elegant tropical aromas, perfectly complemented by fine toasted notes. Express flavors of fruits like sliced apples, nectarine and pears. Crisp, complex and voluptuous, with a superb finish.



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PRESS RELEASE



The style of this Vista Flores Chardonnay is changing for the better, with the new oak reduced to 50% and no malolactic fermentation whatsoever. Nectarine and pear flavours segue into a palate with leesy texture and fresh, supporting acidity.



A complex, layered chardonnay with sliced apples and cream. Hints of praline. Medium to full body. Solid center palate. This is a tight and very solid wine. Give it a another year or two to open, but so excellent now.



Single parcel which is picked twice, east and west, fermented separately. This was the first year that malo was suppressed. 50% new oak. Deep straw. Good fresh fruit with just a little sweetness and not desperately stony or mineral. But well judged. Nice texture.

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