



# Perlita Malbec-Syrah

Valle de Uco - Mendoza - Argentina

January 2019

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** 80% Malbec - 20% Syrah.

**HARVEST** Hand-picking in 12Kg crates, refrigerated in cooling room, double manual selection.  
From march 25th to april 15th.

**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** 8 months in french oak barrels, of one use at least.

**ALCOHOL** 14%.

**WINEMAKER** Ramiro Balliro.

**OENOLOGIST CONSULTANT** Michel Rolland.

**DESCRIPTION** Fresh and fruity with reminiscent of plum and berries. Silky and velvety, medium body, refined tannins and a crisp finish.



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## PRESS RELEASE

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An attractive syrah with driedmeat and blackberry character. Hints of bark and crushed stone. Medium body and firm tannins. Straight and linear. Drink now.