



DiamAndes de Uco Viognier

Valle de Uco - Mendoza - Argentina

February 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 2020

BLEND 100% Viognier.

HARVEST Hand-picking in 12Kg crates, refrigerated in cooling room, double manual selection.
21st of February.

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.
Conversion to organic farming since 2019.

VINIFICATION Slow and inerted pressing. French oak barrel fermented, without malolactic.

AGEING 10 months in french oak barrels, 30% new oak.

ALCOHOL 14%

WINEMAKER Ramiro Balliro.

ENOLOGIST CONSULTANT Michel Rolland.

DESCRIPTION Yellow color, with golden highlights. This Viognier is barrel fermented with no malolactic fermentation, it displays intense perfumes of white flowers like Jasmine, and white fruits like white peach and pear. It has flavours of dried apricot and white peach, in the mouth it is juicy an unctuous, elegant wine with intense finish.



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