



Perlita Malbec-Syrah

Valle de Uco - Mendoza - Argentina

February 2018

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

The vine training is based on a 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 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 13,5%.

WINEMAKERS Philippe García / Ramiro Balliro.

OENOLOGIST CONSULTANT Michel Rolland.

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



C/SILVA S/N | VISTA FLORES - VALLE DE UCO - MENDOZA 5565 - ARGENTINA | +54 9 261 657-5472

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