



DiamAndes Perlita Rosado

Valle de Uco - Mendoza - Argentina

June 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 2020

BLEND 100% Malbec.

HARVEST Hand-picking in 12Kg crates, refrigerated in cooling room, double manual selection.
15th 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 Direct pressing. Fermentation in stainless steel tanks.

ALCOHOL 13,5%.

WINEMAKER Ramiro Balliro.

OENOLOGIST CONSULTANT Michel Rolland.

DESCRIPTION Pale pink hue with crystalline highlights. Fruity nose with notes of strawberry and grapefruit. Crunchy on the palate with a lovely structure supported by fruity and mineral notes.



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PRESS RELEASE



A fruity rosé with dried cherry, strawberry and a hint of citrus. Some crushed stones. It's medium-to full-bodied with a flavorful finish. Like the salty undertone here. Drink now. Screw cap.