



DiamAndes Perlita Rosado

Valle de Uco - Mendoza - Argentina

June 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 2021

BLEND 100% Malbec.

HARVEST Hand-picking in 12Kg crates, refrigerated in cooling room, double manual selection.
1st 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.
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.



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

DIAMANDES

www.diamandes.com



Bodega Diamandes



@bodegadiamandes



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PRESS RELEASE



Fresh strawberries and peaches with citrus skin follow through to a medium-bodied, firm and lightly chewy palate. Flavored with an ash undertone and textured at the end. Malbec. Vegan. Screw cap.