

Grande Reserve Chardonnay

Valle de Uco - Mendoza - Argentina

June 2024

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.

Estate Bottle Wine: crop from our own grapes, wines raised and bottled at the winery Certified Organic vineyard since 2022 - Certified Sustainable and Vegan wines.

DiamAndes Grande Reserve 2022 Chardonnay

Owner Bonnie Family

Total area 130 ha (321 acres), 123 ha (303 acres) with red and 7 ha (17 acres) with white.

Grape varieties planted Malbec, Cabernet-Sauvignon, Cabernet-Franc, Syrah, Merlot and Petit Verdot. Chardonnay and Viognier.

Harvest Hand-picking in 12Kg crates, refrigerated in cooling room, double manual selection.

Soil Majority of sand, silt and clay with plenty of pebbles. Altitude of 1100mt

Vine Care Vertical trailing system, leaf thinning by hand. Manual harvest, 100% of the crop is from our own grapes.

Vinification Maceration and fermentation in stainless steel tanks. Estate bottled wine.

DiamAndes Grande Reserve 2022 Vintage:

Date of harvest 8th of March 2022

Blend 100% Chardonnay

Ageing 12 months in French oak barrels, 50% new oak.

Alcohol 14,5%

Winemaker Ramiro Balliro.









Bright, yellow color with greenish hue. Presents fruity notes such as apple and peach. Elegant texture in the palate with bright acidity. Subtle creaminess on the finish.











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PRESS RELEASE

Vinous – Joaquin Hidalgo – july 2023

90 The 2022 Chardonnay Grande Reserve hails from Campo Los Andes in the Uco Valley, and 50% was fermented and aged in French oak barrels. Yellow with a golden sheen The creamed corn nose also features green apple against an oaky backdrop. Indulgent with a warm mouthfeel, the creamy expansive flow delivers liqueur-like, fruity flavors in the core. A vivid, oaky Chard.

Tim Atkin – March 2024

91

Light on its feet for a wine with 14.5% alcohol, this is a pale, perfumed Vista Flores Chardonnay with some stony, flinty top notes, toasty 50% new wood, a scoop of cream, pear, citrus and clementine flavours and subtle baking spice sweetness. Fresh and well balanced. 2024-27

Fabricio Portelli

91,5/Vinos destacados

Blanco imponente por fuera y por dentro. De aromas delicados y austeros, paladar amplio y fresco, también denso pero equilibrado por sus texturas. Con toque floral y de frutas blancas, suave en el final, bien apoyado en la fruta y con la crianza que no invade ni le resta tensión. Beber entre 2024 y 2027.





