



BODEGA DIAMANDES L'ARGENTIN DE MALARTIC 2009 · ROSÉ

This rosé is produced using the "saignée" technique of bleeding off some of the wine from the tanks during fermentation. The saignées are carefully selected from Bodega DiamAndes' finest plots. The result is all the fruitiness of the Argentinean Malbec grape combined with balance and elegance of Bordeaux winemaking...

2009 The temperatures for the year were above average, with a lot of very hot periods. Rainfall was recorded as being one third lower than seasonal norms in the area. However, the cool nights at the vineyard's high altitude preserved a good level of acidity in the wines and enabled us to obtain high quality tannins in a beautiful expression of the terroir. With a slightly above average yield, the wines have good concentration with a very pleasant fruitiness and supple, well-integrated tannins. A generally very well-balanced wine.



HARVEST

Malbec: 25th march to 7th april

Cabernet Sauvignon: 13th and 16th of april

BLEND

L'Argentin de Malartic 2009

90% Malbec, 10% Cabernet Sauvignon

TECHNICAL SHEET

Surface: 130 hectares

Géologie: Arenoso-arcilloso con numerosos cantos rodados. En el Valle de Uco, al pie de los Andes, a 1100 m de altitud.

Red Grape Varieties planted: 66% Malbec - 17% Cabernet Sauvignon - 7% Merlot - 7% Syrah - 3% Petit Verdot

Planting density: 5 500 plants per ha

Vine care: Pruning Guyot double. Vertical trellising, green harvest, handed leaf thinning.

Harvest: Manual picking with small crates, cooling in cold room, handed double sorting. No crushing.

Vinification: Global concept of gravity (from the bunches to the bottle) 64 small temperature-controlled stainless steel vats (isolated with a double jacket). Unique in South America !

Elaboración: Sangrados realizados en cubas provenientes de las más bellas parcelas.

Production: 25 000 bottles

Consumption: Pouring between 7 to 8 d°

Consultant Oenologist: Michel Rolland