

VIÑALBA Diane

Mendoza has become one of the most dynamic wine producing regions in the world with an enviable array of grape varieties, many of which are planted at high altitudes. The long summers mean the wines have wonderfully pure tasting fruit, and the Iconic cuvée 'Diane' embodies the best of Viñalba.

This wine is a great ambassador for complexity and elegance. Delicate on the nose with fresh aromas of red dark cherries, liquorice with a touch of mint. The French oak adds delicious vanilla aromas. On the palate, it is round and rich with silky tannins and has a very long and elegant finish.

VINEYARDS & VITICULTURE

The soils in our vineyards are ideal for grape growing with clay loam and have very good permeability. The vines are grown in the foothills of mountain ranges, are 60 years old on average and have very low yields of 30hl/ha.

One of the secrets to the extraordinary quality of this wine is the great care taken in the vineyard especially with regard to deleafing, pruning and green picking to assist ripening and concentrate the flavours.

WINEMAKING

Grapes are hand harvested in small trays of 20 kg in order not to damage the grapes. A double selection is performed: first selection of bunches and a second selection grape by grape. Cold maceration during 5 days before fermentation at 10-12°C. Fermentation then takes place at 28°C with four pumping over per day and a long maceration period of 30 days.



PRODUCT DETAILS

REGION:	Mendoza, Lujan de Cuyo
BLEND:	85% Malbec / 15% Cabernet Franc
OAK:	100% in French oak for 16 months
ALCOHOL:	15% vol
RESIDUAL SUGAR:	2g/l
CLOSURE:	Natural cork