



VINTAGE REPORT

I

Spring 2003 was like winter, very sunny, but also cold and dry. These weather conditions, reinforced by the dry « Zonda » wind, which blew over several days, reduced the bunch development and limited the number of berries. As a result, they were more concentrated and richer in fruit.

II

The cool spring was followed by a very hot and dry summer, particularly in the second half of January, when maximum temperatures reached 44°C. These conditions accelerated the ripening of the grapes and their richness.

Autumn was sunny with cooler temperatures and light occasional rain in March. These were ideal conditions for the optimal maturation of the tannins from the skins and pips.

The harvest of the very healthy, concentrated and superbly ripe grapes took place perfectly between 7 March and 16 April 2003, depending on the grape varieties.

III

The juices were highly rich in sugar and were vinified under normal conditions in the highly modern facilities of the bodega. The malolactic fermentation started very quickly, and ended when the wines were transferred into barrels for ageing.

The Clos de Los Siete 2003 offers complexity, elegance and harmony, both on the palate and on the nose. It has a deep colour, powerful ripe fruit aromas with a full structure and silky tannins.

IV



TECHNICAL DETAILS

I

Location: Canton de Tunuyán, 90 km south of Mendoza, Argentina

Climate: Continental with low rainfall (150 mm in 2003)

Soil: Sand and clay with a large quantity of pebbles

Altitude: 1 100 m **Size of the parcels:** 1 to 3 ha

Planting density: 5 500 vines / ha **Pruning:** Double Guyot

Cultural operations: Vertical training, green harvesting, leaf trimming

Vineyard size: 350 ha planted out of a total of 850 ha (240 ha in production)

Yields: 30 hl / ha

Drip irrigation: Computer controlled

Vinification: ** Hand harvested in 15 kg trays

☒ Merlot from 7 to 17 March ☒ Malbec from 18 March to 3 April

☒ Cabernet-Sauvignon from 6 to 12 April ☒ Syrah from 14 to 16 April

** Manually sorted twice (before and after destemmer)

** Transported by gravity – No pumping used

Maceration: Cold pre-fermentation maceration

Filtration: No filtration, no fining

Maturation: 10 months - 1/3 in vat, 2/3 in 100% new French oak barrels

Blend: 50% Malbec - 30% Merlot - 10% Cabernet-Sauvignon - 10% Syrah

V