



# Clos de los Siete

## 2004

The 2003/2004 season was marked by the presence of the characteristic wind of the region, the *Zonda*. The wind comes down from the Andes and some gusts can reach 100 kilometres per hour. It is a hot, dry wind subjecting the vines to plenty of stress, which, in the best of cases, can result in displacement of the young shoots.

Under normal circumstances the phenomenon happens two or three times in a year in November and December. This year, however, the wind made its appearance on about ten occasions. It took a lot of work in the vineyard to repair the vines and the harvest was smaller due to the stress endured by the vines from flowering to setting. Luckily, a smaller harvest does not necessarily mean a bad harvest. On the contrary, maturation was more regular, the berries were smaller and certain vine varieties needed "surgery" to thin out the bunches and obtain homogenous production on each vine plant. The amount of grapes per plant is important for homogenous maturing in the different parts of the vineyard and, in turn, vital for the production of great wines.

Harvesting took place in excellent conditions, though later than in 2003. This was especially true for the Merlot, which were harvested very early in the previous vintage. Harvesting of the other varieties: Malbec, Cabernet-Sauvignon and Syrah took place at the same time as the previous year.

The ratio of pulp, skins and seeds to juice was excellent, with exploding fruit flavours as soon as it was placed in the tanks and the best aromas in the short history of *Clos de los Siete*. The colour was impressive with a higher than average level of anthocyanins.

Extraction was immediate, which is the sign of good maturity, and maceration was short in order to maintain the fresh flavour and fruitiness of the wine and the silkiness characteristic of this vintage's tannins. This is a rich, dense, seductive wine that promises to be a great vintage for *Clos de los Siete*.'

*Michel Rolland*



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

**Climate :** Continental with low rainfall (200 mm per year)

**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 in production out of a total of 850 ha

**Yields :** 30 hl/ha

**Drip irrigation :** Computer controlled

**Vinification :** \*\* Hand harvested in 15 kg trays

□ Merlot from March 15<sup>th</sup> to 25<sup>th</sup> □ Malbec from March 22<sup>nd</sup> to April 8<sup>th</sup> □ Cabernet-Sauvignon from April 16<sup>th</sup> to 22<sup>nd</sup> □ Syrah from April 13<sup>th</sup> to 16<sup>th</sup>

\*\* Manually sorted twice (before and after destemmer)

\*\* Transported by gravity – No pumping used

Cold pre-fermentation maceration

Pumping over one time and a half of the volume at the beginning of the fermentation. And half of the volume at the end of the fermentation.

Vatting: 35 days.

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

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

**No filtration, no fining**

**Volume :** 400 000 bottles