Clos de los Siete

ARGENTINA

by Michel Rolland

2007

"It's already the sixth vintage from Clos de Los Siete. So what is the outcome of our original gamble? Our aim was to create an exceptional wine on soils where vines had never been planted. We located a prominent slope in close proximity to the Andes which had the unique ability to create special climatic conditions. This could have also been potentially hazardous attracting large cloud formations and the risk of hail. And yet, over the past six harvests, the health of the vineyard hasn't been affected by any real disasters.

Each vintage is different. Spring 2007 was unusually wet and could have been problematic but rapid vegetation growth, encouraged by heavy rainfall at the start of the season, provided a positive outcome for the vintage. Summer was problem-free. Average temperatures and conditions which produce great vintages were recorded. Vine growth was slow and regular encouraging the production of ripe phenolic compounds as opposed to spells of excess temperatures resulting in dominant sugar levels. Favourable variations in temperature between day and night allowed the vineyard to "recuperate" during the cool nights.

The harvest lasted for around 45 days. All varieties produced highly expressive, perfectly healthy fruit. The 2007 vintage was very good for **Merlot** with intense fruit flavours ensuing from the mild summer temperatures. These conditions were equally favourable for **Syrah**, giving rise to one of the most highly perfumed wines ever produced. The **Malbec** is impressive with its aromatic quality and density of smooth, supple tannins. Favourable ripening allowed the **Cabernet Sauvignon** to reach optimum ripeness offering the essential structure and nobility to the Clos de los Siete blend.

The 2007 vintage will perhaps be **the most complete and most balanced blend**. It has a more pronounced aromatic quality resulting from favourable summer conditions at an altitude over 1000 metres.
The gamble has paid off with six highly successful vintages and Clos de los Siete achieving spectacular growth.
Vistaflores is a terroir of exceptional quality."

Michel Rolland

2007 Clos de Los Siete

Location : Vistaflores, Canton de Tunuyàn (120 km south of Mendoza)

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

Soil : Sand and clay with large pebbles

Altitude : 1100 m

Vineyard size : 430 ha planted out of a total 850 ha.

Size of parcels : 1-3 ha

Planting density : 5500 vines /ha **Pruning :** Double guyot

Practices : Vertical training, green harvesting, leaf trimming, computer controlled drip irrigation

Harvest : Manual harvesting in 15 kg trays

¤ Merlot from 25 March-3 April ¤ Malbec from 7-21 April
¤ Cabernet-Sauvignon from 23-25 April ¤ Syrah from 22-24 April

Yield : 34 hl/ha.

Sorting: Manually sorted twice (before and after destemming)

Transport: All by gravity i.e. no pumping.

Vinification: Cold pre-fermentation maceration
Pumping over one and a half times the volume at the beginning of fermentation, half the volume at the end of fermentation.

Maturing : 11 months - 2/3 in 100% new French oak barrels, 1/3 in vat

Blend : 48 % Malbec, 28 % Merlot, 12 % Cabernet-Sauvignon, 12 % Syrah.

No fining, no filtration.

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