

Clos de los Siete

ARGENTINA

by Michel Rolland

2011



“The growth cycle in our vineyards this vintage was marked by cooler temperatures than in previous years, as reflected in a sum total of daytime temperatures of 1,790 C, from October to April. Precipitation was also much more limited. Available water supplies fell predominantly in February, which is a traditionally wet month.

March and April were drier than average, with cooler temperatures than normal, ensuring the grapes were very healthy, and able to ripen slowly and very evenly.

These conditions marked by relatively low and moderate temperatures have favoured good aromatic expression, well-balanced acidity and intense colour.”

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Location :	Valle de Uco ; Vistaflores, Canton de Tunuyán (120 km south of Mendoza)
Climate :	Continental with low rainfall.
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
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 – 70 % in oak barrels (1/3 new French oak barrels, 1/3 in one year old barrel, 1/3 two years old); 30% in vats.
Blend :	56% Malbec, 14% Merlot, 12% Cabernet Sauvignon, 12% Syrah, 4% Cabernet Franc, 2% Petit Verdot
No fining, no filtration.	

Tasting Notes: “Deep crimson in appearance tinged with ruby, Clos de Los Siete 2011 has more than its fair share of virtues. On the bouquet, the Malbec – accounting for 56% of the blend – makes its mark with its spicy, peppery notes. As the wine develops in the glass, black fruit notes gradually develop, typical of very ripe Merlot, accompanied by elegant touches of white tobacco and pastry aromas, due to subtle ageing in oak.

Full and fleshy on the palate, underpinned by lovely balance. The Cabernet Franc, Cabernet Sauvignon and Petit Verdot impart well-coated, tannic structure. The Syrah brings mouthfeel and flavour. Overall, this complex blend of grape varieties comes together to form a generous wine of great delicacy.. Long, lingering and highly aromatic on the finish... the promise of great pleasure to come.” **Michel Rolland**