

Clos de los Siete

ARGENTINA

by Michel Rolland

2012



“The relatively cool, dry spring of the 2012 vintage ensured even budburst, followed by good development in the vineyard and highly promising growth. Windy periods in November as a result of the local Zonda winds, followed by rain, affected flowering and fruitset in the early ripening varieties, tempering any hopes of fruit for these early grape varieties and also in the Malbec.

The summer months of December, January and February were dry and cool, maintaining extremely healthy conditions in the vineyard. In addition, rigorously monitoring irrigation, combined with green harvest between fruitset and veraison, ensured just the right balance of sufficient growth in the vine and essentially, fruit development.

Ripening took place in sunny conditions with moderate temperatures, promoting good concentration of aromas and polyphenols.

These conditions continued from the end of March until end of April, with cooler, even cold nights, promoting well-balanced acidity, highly concentrated colour (anthocyanins) and delicate, smooth tannins.

The entire range of grape varieties at Clos de Los Siete, including Merlot, Syrah, Cabernet Sauvignon, Petit Verdot and Malbec in particular, attained optimum ripeness, showing good volume and great balance.

The 2012 vintage, with its moderate yields, is without a shadow of doubt of great quality, with perfectly ripe and healthy fruit yielding very good wines

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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 :	57% Malbec, 18% Merlot, 14% Cabernet Sauvignon, 9% Syrah, 2% Petit Verdot	
No fining, no filtration.		

Tasting Notes:

“With its stunning, intensely black appearance tinged with bright crimson, the Clos de Los Siete 2012 unleashes its complex, delicious bouquet. Pronounced ripe fruit aromas reflect the ripeness of the grapes, while spicy, peppery notes reveal Malbec as the unquestionable star of this blend. Roasted notes reveal well-handled oak-ageing. Generous and well-balanced on the palate, concentrated, yet silky, velvet tannins bring elegant structure to the wine. A challenge that has certainly paid off!

The concentrated, lingering and savoury finish emphasises the great potential of this wine literally crying out to express its true character..”

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