



Clos de los Siete



HARVEST 2005

"The 2004/2005 season was one of the seasons which will be impossible to forget. If late frosts to the south of the Mendoza province changed our production prognostics, we had not made a mistake in choosing our vineyard : the altitude, marked elevations of the terrain and the proximity to the Andes allowed us to be protected from these climatic incidents.

The range of temperature is higher than in any other wine producing regions in Argentina. This is the key difference to winemaking in this region, where wines are born with more varietal expression and higher ageing potential, a quality which I always thought could be identified in this region.

Malbec, the varietal which surprised me more than ever, with intense colour, mature tannins, and an incredible personality is without a doubt the varietal from Argentina. Light 'couleur' in spring naturally regulated its own per vine production, which resulted in wines of excellent quality.

The long rain-free summer allowed us to obtain very good polyphenolic components ripeness for all varietals with longer growing cycles than usual – we were harvesting our Cabernet- Sauvignon for example throughout May. This allowed us to perfectly plan the logistics of our harvest.

Vinification was a pleasure. We started to feel an explosion of very intense aromas right from the cold maceration, as well as an impressive colour extraction revealing complete and balanced wines, fruity and explosive in the mouth.

Without any doubt, the 2005 harvest in Clos de Los Siete is not one which will be forgotten and it marks once again the potential of Argentina for the production of quality wines."

MICHEL ROLLAND



LOCATION: Canton de Tunuyán. 120 km south of Mendoza, Argentina.

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

SOIL: Sand and clay with large quantities of pebbles.

ALTITUDE: 1100 m.

SIZE OF PARCELS: 1 to 3 ha.

PLANTING DENSITY: 5500 vines /ha.

PRUNING: guyot double.

CULTURAL OPERATIONS: Vertical training, green harvesting, leaf trimming. Drip irrigation : computer controlled.

FIELD: 30 hl/ha.

VINEYARD SIZE: 400 ha planted out of a total of 850 ha.

VINIFICATION:

Hand harvested in 12 kg trays.

· Merlot from March 13th to 31th.

· Cabernet-Sauvignon from April 28th to May 5th.

· Malbec from April 4th to April 25th.

· Syrah : From April 25th to April 28th.

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.

MATURING: 10 months - 2/3 in 100% new french oak barrels, 1/3 in vats

FINAL BLENDING: 50 % Malbec, 30 % Merlot, 10% Cabernet- Sauvignon, 10% Syrah.

NO FINING, NO FILTRATION

VOLUME: 600 000 bottles