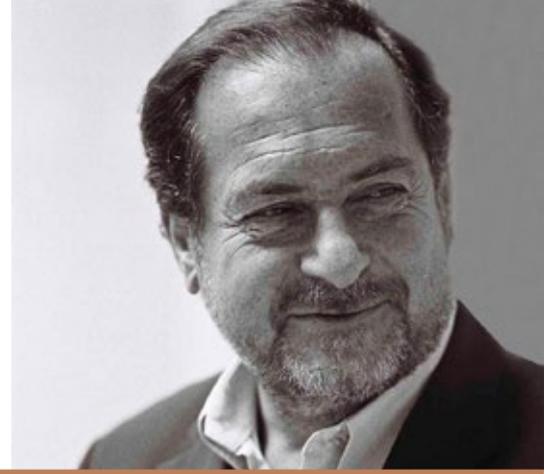




*Clos de los Siete*



## HARVEST 2006

Every vintage is a surprise and the 2006 is no exception. It was marked in particular by the late bud burst of all grape varieties, in comparison to previous years, due to late snowfall during the last week of September and first week of October. Flowering was similarly late. However constant high temperatures in January led to a rapid colour change in the space of just 10 days. The incredible range of temperatures which are unique to our mountain vineyard played an essential role in the longevity of these wines.

High temperatures returned to the vineyard in March and April resulting in an early harvest of all grape varieties within days of each other. Phenols and the balanced natural acidity in the wines are outstanding providing deep colour, an explosion of fruit on the palate and a long finish. Malbec is particularly noteworthy this vintage and takes its rightful place as the top grape variety of Argentina.

The 2006 vintage really took me by surprise. Its remarkable quality underlines my belief that Argentina has all the natural resources to compete at the very highest level internationally, especially with a grape variety as emblematic as Malbec.

**MICHEL ROLLAND**



**LOCATION:** Canton de Tunuyán (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:** 400ha 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 15-18 March

· Malbec from 17 March -3 April

· Cabernet-Sauvignon 31 March - 4 April

· Syrah 4-6 April

**YIELD :** 30 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:** 10 months - 2/3 in 100% new French oak barrels, 1/3 in vat

**BLEND:** 45 % Malbec, 35 % Merlot, 10% Cabernet-Sauvignon, 10% Syrah.

**NO FINING, NO FILTRATION.**