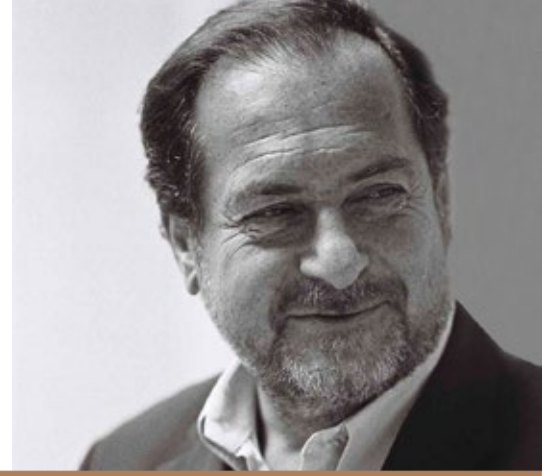


*Clos de los Siete*



## HARVEST 2010

*"This vintage is characterised by cooler, drier spring conditions than in 2009, with rainfall not exceeding 11mm and average temperatures of 17.2°C in October and November. In these conditions, budburst and leaf development were good, followed by uniform flowering and fruit set.*

*December and January were relatively dry, with moderate temperatures promoting consistent, rapid 'veraison', as well as excellent conditions in the vineyard.*

*As early as February, grape growth enjoyed cooler temperatures with impressive day/night temperature variation. Rainfall was limited, with only 59mm falling in February and March. Conditions in the vineyard were excellent. All the grape varieties cultivated at Clos de Los Siete, without exception, thus enjoyed optimum ripening conditions until the end of the harvest. The harvest lasted from mid-March to end of April in good weather conditions, where cooler temperatures of 13.3°C intensified the aromatics and colour in the skins.*

*Given the natural elegance of this wine, we have opted for barrel ageing for 70% of the batches. It is an excellent vintage for Clos de los Siete."* **MICHEL ROLLAND**



**LOCATION:** 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:** 53% Malbec, 17% Merlot, 18% Cabernet-Sauvignon, 11% Syrah, 1% Petit Verdot

**NO FINING, NO FILTRATION**

**TASTING NOTES:**

"Very attractive intense, deep, dark red, with a hint of purple.

The typically Malbec bouquet is characterised by ripe fruit and spices. The wine is soft on the attack, full-bodied and concentrated with abundant rounded character and well-balanced freshness. The wine is long, silky and elegant on the finish."