



Clos de los Siete



HARVEST 2020

2020, a challenging year.

"The 2020 vintage was affected by the start of the pandemic and characterized by a harvest that was two to three weeks early. After a winter with less snow than usual, the spring was cold and dry with a lower total of degree days, but without any major frost or disruption caused by the Zonda wind during flowering. Temperatures rose rapidly in November, heralding the start of one of the hottest summers in recent decades. With a low level of rainfall concentrated over fewer days, the vintage was generally dry. These factors favoured a rapid concentration of sugars and obliged us to carry out the harvests within a shorter period of time. Thanks to the work done in the vineyard to keep the vines well hydrated and protected from the afternoon sun, we were able to obtain an excellent balance with good acidity.

The compulsory lockdown in Argentina, which began on 20 March, did not impact the harvest but required us to step up our efforts to complete the picking within a few days, while at the same time ensuring that our staff were protected. In the unprecedented context of the pandemic, this was a very challenging vintage, but our team's commitment bore fruit: we succeeded in obtaining grapes of excellent quality that will produce great wines."



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: 1.100 m.

VINEYARD SIZE: 325 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: 49 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: 55% Malbec, 16% Merlot, 15% Cabernet-Sauvignon, 9% Syrah, 3% Petit-Verdot, 2% Cabernet Franc

NO FINING, NO FILTRATION.

TASTING NOTES:

"Clos de los Siete's extraordinary terroir, with well-drained sandy-clay soil complemented by a good density of pebbles, has the particularity of containing the vines' growth and ensuring perfect maturity. The 2020 vintage has a deep ruby-red colour and aromas of black fruit and plums combined with delicate floral notes. The palate is pleasantly powerful, with good length and elegant, silky tannins." **MICHEL ROLLAND**