



Clos de los Siete



HARVEST 2008

"This vintage once again proves the remarkable quality of the 'terroir' at Vista Flores and of Clos de Los Siete in particular. The high altitude vineyard (over 1000 m) enjoys naturally drier conditions than on the plain. This distinct advantage, combined with rigorous work in the vineyard, careful canopy management and well-drained soils, has resulted in perfectly healthy and ripe grapes, in a vintage where the humidity set in until the middle of summer.

Favourable weather conditions towards the end of the season have greatly contributed to the ripening of the red varieties, which are generally late-ripening at these altitudes.

The wine, which is intensely fruit-driven, shows appealing balance and elegance and reveals great delicacy on the finish.

The mineral character combined with the fruit and with the roundness of the tannins is truly astonishing. It imparts to the wine tremendous ageing potential, though the wine is drinking well now.

Once again, Malbec, the dominant varietal in the blend, has proved beyond doubt to reign supreme in Argentina

MICHEL ROLLAND



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

CLIMATE: Continental with low rainfall.

SOIL: Sand and clay with a large pebbles.

ALTITUDE: 1 100 m

VINEYARD SIZE: 430 ha planted out of a total of 850 ha

SIZE OF THE PARCELS: 1 to 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: 34hl/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.

MATURATION: 11 months - 1/3 in 100% new French oak barrels, 1/3 in one year old barrels, 1/3 in vat

BLEND: 56% Malbec, 21% Merlot, 10% Cabernet-Sauvignon, 11% Syrah, 2% Petit Verdot

NO FINING, NO FILTRATION.