





Harvest 2019

2019, another great vintage for the Uco Valley

"The 2019 vintage was characterized by dry weather conditions and temperatures that were generally cooler than historical averages. The spring was dry and did not suffer from the potentially violent Zonda wind. A cold week in October (below seasonal averages) had a slight impact on the fruit setting phase. The summer followed with moderate temperatures, but with an intense 15-day heatwave that started in the last week of January. To combat these extreme conditions, vines protect themselves by seeking water deep in the soil. To improve their resilience, Clos de los Siete strives to encourage deep root systems, through careful working of the soil and irrigation management. In March and April, the weather remained hot and dry with substantial changes between day and night-time temperatures, favouring the development of polyphenols in the grapes. The quality obtained was excellent for all grape varieties, although the "stars" of the vintage were undoubtedly Malbec and Cabernet Franc."



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: 50% Malbec, 24% Merlot, 11% Syrah, 7% Cabernet-Sauvignon, 5% Cabernet Franc,

3% Petit Verdot.

No fining, no filtration.

TASTING NOTES:

"With a bright purplish-red colour, Clos de los Siete 2019 presents intense, seductive aromas, with lots of freshness and light spicy notes. The dry, cool weather enabled a good concentration of tannins as well as a pleasant acidity, giving the blend a fine structure. The palate is elegant and silky, with notes of red fruit and a hint of minerality. A very expressive wine with excellent potential for cellaring." MICHEL ROLLAND



