



Clos de los Siete



HARVEST 2009

"The vintage is characterised by a relatively cool spring, but notably very dry, with only 25mm rainfall recorded in October and November. These conditions guarantee satisfactory budburst, accompanied by good growth and flowering. December and January were also temperate, but more humid.

As early as the end of January, significant variation in day and night temperatures combined with limited rainfall, with only 56 mm recorded over 3 months, favour good fruit growth. The vineyard is in excellent health. The grapes, which are rich in colour, show remarkable phenolic ripeness and aromatics, with extremely good balance in the grape varieties cultivated at Clos: Malbec, Merlot, Syrah, Cabernet Sauvignon and Petit Verdot. The quality and finesse of the silky, yet noticeable tannins in the Malbec once again takes every one by surprise. Along with the Petit Verdot, it lends excellent ageing potential to this wine. The Merlot reveals the true potential of the intensity and finesse of its fruit character, largely preserved by the moderate summer temperatures. The Merlot and the dominating Malbec in the blend make a significant contribution, not only to its fleshy structure, but also to the intensely fruity, aromatic character of this vintage.

The Cabernet Sauvignon adds structure with its ripe tannins, whilst the Syrah, with its very individual character and balance, contributes to the richness of the blend.

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, 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 – 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: 57% Malbec, 15% Merlot, 15% Cabernet-Sauvignon, 10% Syrah, 3% Petit Verdot

NO FINING, NO FILTRATION.

TASTING NOTES: "This concentrated wine is deep garnet in appearance, and still reveals purplish glints. The intensity of the fruit dominates, with an appealing bouquet of ripe berries which evolve on the palate in a wonderfully complex mix of blackcurrant, blackberries and plums.

The wine retains all its freshness with an attractive, rounded texture on the palate.

Extremely delicate tannins backed by well-integrated oak as a result of perfectly controlled ageing, support the rich, aromatic body to create perfect balance. The tasting culminates in a long, extremely harmonious finish.(June 2011)." **MICHEL ROLLAND**