



Clos de los Siete



HARVEST 2013

"A relatively warm spring, with average temperatures in September and October 2012, promoted good budburst. Rigorous debudding are carried out to allow greater control over yields. Flowering was even and quick during the warm, dry and very sunny November.

Over the summer, January was hot and dry. As a result of good weather in February both the vegetation and fruit in the vineyard remained healthy.

Warm temperatures, coupled with good sunshine and pronounced day/night temperature variation in March and April, promoted steady ripening in the grapes with good acidity, concentrated aromas and lovely colour. Low rainfall during the greater part of this period facilitated harvesting for most of the grape varieties including the later-ripening Cabernet Sauvignon, Cabernet Franc and Petit Verdot.

A relatively cool year throughout the entire vegetal cycle led to highly favourable acidity/sugar balance and concentrated aromas and polyphenols. This vintage, characterised by good weather conditions, great quality soils and meticulous care in the vineyard, has created the unique and exceptional character of 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: 325 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: 53% Malbec, 23% Merlot, 12% Cabernet-Sauvignon, 8% Syrah, 4% Petit Verdot

NO FINING, NO FILTRATION.

TASTING NOTES: "Attractive deep purple in appearance, with flashes of intense crimson typical of Malbec, Clos de Los Siete 2013 presents the excellent quality of the grapes from the Vista Flores area.

On the nose, the wine offers a lovely aromatic profile of spice and fruit with pronounced mineral character. The delicate plum and dark fruit notes interweave elegantly with spices, peppers and subtle aromas of white tobacco so typical of ageing in French oak.

On the palate the wine is surprisingly harmonious and smooth on the attack, continuing in an intense, fleshy, full-bodied and of great finesse. A generous, full-flavoured and very well-balanced wine. The 2013 blend guarantees the excellent balance and long finish. Even if the structure and balance defines Clos de Los Siete 2013 as a wine intended for cellaring, it would be really difficult to resist the charms and delights of its intense aromas!"

MICHEL ROLLAND