



*Clos de los Siete*



## HARVEST 2014

### *A year of contrasts*

*"After a cold winter, frost in early spring (September) affected budburst and the development of flower clusters. After that, the hot, dry Zonda winds during flowering led to "hen and chicken" in some grape varieties.*

*Summer was hot, with temperatures way above the seasonal average, which sometimes rose to heat-wave levels between December and January.*

*The weather changed before and during the harvest, with a drop in temperature and the onset of rain. These favourable conditions ensured good levels of sugar and concentrated acidity in the grapes, resulting in lovely, well-balanced fruit. Cooling mountain breezes in the evenings maintained this fresh character, which is rare for this time of year.*

*This vintage is unquestionably a year of contrasts at every level with many challenges to overcome throughout the year. As a result of careful monitoring and sound vineyard management, the wines are showing great freshness and lovely concentration, signalling exceptional ageing potential."* **MICHEL ROLLAND**



**LOCATION:** Valle de Uco; Vistaflora, Canton de Tunuyán (120 km south of Mendoza).

**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.

**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:** 54% Malbec, 18% Merlot, 13% Cabernet-Sauvignon, 8% Syrah, 4% Cabernet Franc, 3% Petit Verdot.

**NO FINING, NO FILTRATION.**

**TASTING NOTES:** "The thirteenth vintage of Clos de los Siete once again showcases the Malbec variety, which delights with its delicious, complex bouquet. The concentration and bluish hue suggest an exotic, seductive wine simply impossible to resist. Of great clarity on the bouquet, offering intense, generously fresh, fruity aromas. On the palate, the wine astounds with its elegant, rounded tannins and fleshy character, underpinned by lovely acidity. Intense aromas on the long, appealing finish lean more towards spice than fruit and reflect the Cabernet Franc content in the blend.

Elegant and charming, this is another surprising vintage for Clos de los Siete!"

**MICHEL ROLLAND**