

SEPTIMA OBRA

BODEGA
SEPTIMA
MENDOZA • ARGENTINA

WINERY:

Bodega Séptima, meaning "seventh," is the seventh winery of the Codorníu - Raventós family. It is located along the International Route 7, in Agrelo, Luján de Cuyo, Mendoza, Argentina. Our wines are promoted through elegant marketing actions, offering a profitable long-term business opportunity. The perfect balance of historical heritage, innovation and superb quality.

TECHNICAL SPECIFICATIONS:

VARIETY:

100% MALBEC

VINTAGE:

2016

REGIONS:

LUJÁN DE CUYO
Agrelo 1.050 m.a.s.l.

VALLE DE UCO
1.400 m.s.n.m.

ALCOHOL CONTENT:

13,5

RESIDUAL SUGARS:

2,3

TOTAL ACIDITY:

5,48



TASTING NOTES

Colour: Bright red with vivid purple shades.

Nose: Aromas of plum, blackberry and glacé cherry with minty and violet notes combined with subtle hints of vanilla and spices give this wine its complexity and well-defined varietal typicity.

Palate: Soft attack; it is fresh on the palate, with pleasant, silky and round tannins. Particularly strong notes of red berries and well-integrated wood make this a perfectly balanced wine with a distinctive finish.

Serving Temperature

 14-16 °C

Best served with



Argentinian empanadas, grilled meat, pasta with tomato sauce and Parmesan cheese.

Ageing Potential

 5 years

VINEYARDS AND GRAPE HARVEST

This was the coldest harvest in 30 years with intense snowfalls during the winter of 2015. Spring was cooler and wetter than usual, which caused a natural decrease in yield of up to 50%.

The weather remained cool from December through February, which delayed the maturity and beginning of the harvest. Low yields and correct distribution of grape bunches in the vine preserved the health of the vineyard, which was cultivated practically without supplementary irrigation throughout the season. The cool weather favoured fruit expression, emphasised by higher-than-usual acidity levels.

WINEMAKING

The grapes from our vineyard located in Agrelo, Luján de Cuyo, were harvested from 14th March to 21st March 2016. The Malbec Vista Flores plot was harvested on 25th March and the Eugenio Bustos and La Consulta plots were harvested on 4th April and 12th April, respectively. The grapes were harvested by hand and placed in 300 kg bins. Each parcel was kept separately in the winery before making the appropriate blend. After destemming, the must was stored at 10 °C for 4 days, and fermentations were carried out at 27 °C with selected and, in some cases, native yeasts. Following the malolactic fermentation in stainless steel tanks, the wines obtained from each parcel were aged in second and third use French (60%) and American (40%) oak barrels. The overall ageing process lasted 10 months.

WINEMAKERS: PAULA BORGIO - LEONARDO PISANO

AGRICULTURAL ENGINEER: ALEJANDRO LIVELLARA

BODEGAS Y VIÑEDOS
CODORNÍU RAVENTÓS
DESDE 1551

*Creer en uno mismo. Crearse uno mismo.
Ser tu mejor obra. Séptima Obra.*

DRINK WITH MODERATION. THE SALE OF THIS PRODUCT TO PERSONS UNDER 18 YEARS OF AGE IS PROHIBITED BY LAW.