

# SEPTIMA

Malbec 2015

BODEGA  
SEPTIMA  
MENDOZA • ARGENTINA

## THE WINERY

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

## VINEYARDS AND GRAPE HARVEST

The grape harvest started on the first half of March, and the bunches were collected by hand.

A 100% Malbec wine elaborated with our own grapes from the district of Agrelo, Luján de Cuyo. The precision agriculture techniques applied in our vineyards allow us to elaborate varietal wines that transmit the best expression of the terroir.

The no-till alluvial soil is very deep, with low contents of organic matter and excellent permeability. It is covered with grass and legumes that provide it with nutrients, improve its structure, and protect it from the effects of early frosts.

Local climate offers a wide temperature range that goes up to 15°C. Canopy management techniques ensure that bunches have the right exposure to sunlight, so that sugars, and especially polyphenols, reach adequate ripeness. Vines are balanced as a result of wire-training in a bilateral cordon and the use of a controlled drip-irrigation system to reach optimal ripeness.

The yield was 10.000 kg/ha.

## WINEMAKING

Grapes were harvested and placed in plastic bins with a capacity of 350 kg. Then, they were destemmed, and the berries were gently crushed in order to release the juice inside. The must was placed in stainless steel tanks, where cold maceration was performed at 8°C - 10°C for 5 days in order to obtain delicate aromas and colour. Later, selected yeasts were added to start the fermentation, which was carried out at a controlled temperature of 26°C - 28°C for 7-10 days. On a daily basis, must was carefully pumped over until the end of the fermentation process. After this stage, 100% of the wine was kept for six months in second-use French and American oak barrels. Once bottled, the wine was cellared for 3 months.

**WINEMAKERS:** PAULA BORGÓ - MERCEDES WILLINK  
AGRICULTURAL ENGINEER ALEJANDRO LIVELLARA



## TECHNICAL SPECIFICATIONS

**Variety:** 100% Malbec.

**Vintage:** 2015

**Region:** Luján de Cuyo  
(Agrelo, 1,050 m.a.s.l.)

**Alcohol Content:** 13.4

**Residual Sugars:** 3.5 g/l

**Total Acidity:** 5.60

## TASTING NOTES

### Colour

Bright ruby red.

### Nose

Well-defined and persistent.  
Notes of plums and figs combine  
with the vanilla notes from oak  
ageing, making the wine pleasant  
and subtle.

### Palate

Sweet and dense on the palate,  
with an attractive mineral taste.  
Long and persistent finish,  
with a delicate flavour  
of sweet black berries.

**Serving Temperature:** 14°C - 16°C

### Food Pairing

Ideal to pair with red  
meats, game and gourmet dishes.

**Ageing Potential:** 5 years.

BODEGAS Y VIÑEDOS  
CODORNÍU RAVENTÓS  
DESDE 1551



*Pasión y respeto por la tierra.*