SEPTIMA



WINERY:

Bodega Séptima, meaning "seventh," is Grupo Codorníu-Raventós's seventh winery. It is located along 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

TECHNICAL

MALBEC

quality.

VINTAGE: 2018

REGION:

AGRELO 1050 M.A.M.S.L. (LUJAN DE CUYO)

SEPTIMA

MALBEC

ALCOHOL CONTENT:

13.5

RESIDUAL SUGARS.

2,9

TOTAL ACIDITY

5,68



TASTING NOTES

Colour: Clean, bright red with vivid purple shades.

Nose: Strong, well-defined aromas of plum, blueberry and mulberry stand out, alongside refined floral notes that provide varietal typicity and complexity.

Palate: Refreshing on the palate, with young, soft and sweet tannins. Well-structured, well-rounded, with a pleasant finish.

Serving Temperature

14 to 15 grados

Best Served With



Red sauce pasta, semi-hard cheese, grilled meats. Ageing Potential



VINEYARDS AND GRAPE HARVEST

Spring was warm, and, during the summer, average temperatures dropped more than usual, and there was some patchy rain. Between February and March, during the harvest, weather conditions were excellent (warm days and cool nights).

This situation, together with the total absence of rain, resulted in highly fruity wines, with great natural acidity and round tannins.

WINEMAKING

Grapes were handpicked and placed in 300 kg bins. Cold maceration of the must was performed at 10°C for 3-4 days. Subsequently, fermentation was carried out at 25°C for 5 more days.

Depending on the characteristics of the vintage and the vineyard, a post-fermentation maceration may also take place for another 5 to 10 days.

Malolactic fermentation was natural, and wines were kept in stainless steel tanks for 6 months; only 15% of the wine was kept in new French and American oak barrels.

WINEMAKERS: Paula Borgo - Leonardo Pisano AGRICULTURAL ENGINNER: Alejandro Livellara



