



BODEGA

SEPTIMA

2007

*Gran Reserva*

MENDOZA  
ARGENTINA

# BODEGA SEPTIMA *Gran Reserva*

2007

## *Producing Region*

Agrelo – Luján de Cuyo, Mendoza, Argentina

## *Grape Variety*

50% Malbec, 40% Cabernet Sauvignon, 10% Tannat

## *Tasting Notes*

### **Color**

Intense ruby color with purple hues.

### **Aroma**

Complex and aromatic in the nose. Pleasant and balanced oak aromas complemented by violets, dark chocolate and strawberry jam.

### **Taste**

Elegant and balanced, it reveals warm and sweet notes, with solid tannic structure, followed by good body and balance with the oak flavors. Again, red fruit jam and lasting oak flavours in the after-taste.

## *Food Matching*

Red grilled meat, chicken, stews. Lamb, pasta and rice dishes. Mature cheeses.

## *Viticulture*

Septima Gran Reserva 2007 was made with grapes grown in the upper region of the Mendoza River and Uco Valleys from 3 vineyards planted between 2,800 and 3,600 feet above sea level. The grapes were harvested by hand and transported to the winery in 300-kg containers.

Vineyard District	Varietal	Varietal %	Vineyard Elevation
Agrelo-Luján de Cuyo	Malbec	10 %	2,800 feet
La Consulta-San Carlos	Malbec	40 %	3,600 feet
Agrelo-Luján de Cuyo	Cabernet Sauvignon	30 %	3,400 feet
Los Arboles-Tunuyán	Cabernet Sauvignon	10 %	3,600 feet
Agrelo-Luján de Cuyo	Tannat	10 %	3,400 feet

## *Vinification*

All the grapes were macerated at very low temperatures for 3 days; selected yeasts were added and traditional fermentation took place at controlled temperatures in stainless steel tanks. Overall maceration lasted an average of 25 days. The four wines that were blended for this Gran Reserva aged separately in French and American oak barrels for about 12 months; the final assemblage was performed prior to bottling in June 2008.

## *Analysis*

**Alcohol** 14.5 %

**Total acidity (in tartaric)** 5.49 g/l

**Volatile acidity (in acetic)** 0.48 g/l

**Residual sugar** 2.66 g/l

**pH** 3.7

## *Winemaker's Comments*

We do not consider it necessary to decant this wine. However, the wine should breathe in the glass for a couple of minutes to reach its full expression. Recommended serving temperature: 64°F. Bottled in June 2008, the wine is ready to drink. It will age well for at least the next 10 years.

## *Release date*

June 2009