



TEMPRANILLO²⁰⁰⁶

Producing Region

Agrelo – Luján de Cuyo, Mendoza, Argentina

Grape Variety

100% Tempranillo

Tasting Notes

Color

Medium red with a trace of deep ruby.

Aroma

Vibrant fruit aromas of black fruit, licorice and spice.

Taste

Medium in tannins, the wine is full of juicy ripe berry fruit, dark chocolate and a hint of smoky oak.

Food Matching

Tempranillo's fruity character makes it perfect for accompanying roasted, baked, fried or marinated chicken in herbs, prepared with cacciatore, mushroom, red wine, teriyaki or barbecue sauces. For a more traditional cuisine, cold cuts, bacon, pancetta, prosciutto, salami, Andouille or Chorizo sausage also pair well with the varietal.



Luján de Cuyo

Luján de Cuyo is a viticultural district south of Mendoza in Argentina. It is widely considered one of the top wine regions in Mendoza and all of Argentina. The combination of high elevation, alluvial soils, irrigation sourced from the Andes Mountains and a long growing season—over 250 sunny days a year with little rain and vast temperature differences between day and night—are all conducive to growing quality wine grapes. These climate and geography elements come together to provide excellent fruit ripening and concentration; the development of colors, aromas, flavors and textures result in wines that are intensely colored and rich in aromas and flavors.

Vinification

The native Spanish varietal, Tempranillo, is not usually grown in Argentina. Septima wanted to honor its parent company, Grupo Codorniú, by planting the varietal in its vineyards. Estate-grown, the Septima Tempranillo vineyards are located in the Agrelo region of Luján de Cuyo, 3,400 feet above sea level.

Hand harvested in the cool morning hours, the Tempranillo fruit is crushed and placed in temperature controlled stainless steel tanks. Cold maceration lasts for 20 days before the addition of native yeasts. The wine is aged 7 months in American oak barrels. Bottling took place in April 2007.

Analysis

Alcohol 14.0 %

Total acidity (in tartaric) 5.0 g/l

Residual sugar 3.0 g/l

Winemaker's Comments

The wine was bottled in April 2007 and is now at its best for drinking. It will, however, mature well in bottle for at least the next 4 years.

Release date October 2007

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