



CABERNET SAUVIGNON²⁰⁰⁵

Producing Region

Agrelo – Luján de Cuyo, Mendoza, Argentina

Grape Variety

100% Cabernet Sauvignon

Tasting Notes

Color

Intense ruby red with a hint of mahogany.

Aroma

Highly complex and spicy with notes of roasted peppers, dark plum fruit and overtones of fruit jam fragrant with toasted coffee and vanilla.

Taste

Pleasant, well-rounded on the front palate with hints of cherries and strawberries. Powerful sweet tannins fill the mouth and finish with hints of an aftertaste of smoky oak. Good length on the palate with a well-structured and agreeable finish.

Food Matching

Grilled meat, chicken, roasted vegetables. Also pairs well with pasta and rice dishes. A complex wine with spicy notes, it pairs with a wide variety of dishes.



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, a long growing season—over 250 sunny days a year, 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, developing colors, aromas, flavors and textures resulting in wines that are deep in color, intense in aromas and rich in flavors.

Vinification

Septima Cabernet Sauvignon is a powerful red wine from the esteemed Uco Valley of Argentina. The Uco Valley is situated south of the Mendoza River. Cabernet Sauvignon vineyards, planted in the upper region of the valley, are located 3,900 feet above sea level. Melted snow flows from the Andes and irrigates the vineyards with fresh water.

Hand harvested in cool morning hours, the Cabernet Sauvignon fruit is crushed and placed in temperature controlled stainless steel tanks. Cold maceration lasts for 30 days before adding native yeasts. The wine is aged 7 months in American oak barrels. Bottling took place in December 2006.

Analysis

Alcohol 14.5 %

Total acidity (in tartaric) 5.0 g/l

Residual sugar 3.0 g/l

Winemaker's Comments

The wine was bottled in December 2006. It will mature well in bottle for at least the next 4 years.

Release date June 2007

