



MALBEC²⁰⁰⁷

Producing Region

Agrelo – Luján de Cuyo, Mendoza, Argentina

Grape Variety

100% Malbec

Tasting Notes

Color

Intense red with traces of violet.

Aroma

Complex aromas with ripe plums, raspberry, strawberry, sweet tar and licorice with hints of mocha. Expressive and typical of Argentinean flavor.

Taste

Sweet smooth tannins round out this wine to a smooth and supple finish.

Food Matching

Baked, barbecued, grilled or roasted chicken and pork as well as veal and red meats pair nicely with Malbec. Hot and spicy sauces along with sausages also pair well. Try hard cheeses like Asiago, Parmesan and Romano or semi-hard cheeses like Cheddar, Fontina, Gouda or Swiss.



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

Septima Malbec is a beautiful red wine from the esteemed Uco Valley of Argentina. The Uco Valley is situated south of the Mendoza River. Malbec vineyards, planted in the upper region of the valley, are located 3,600 feet above sea level. Melted snow flows from the Andes and irrigates the vineyards with fresh water.

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

Analysis

Alcohol 14.0 %

Total acidity (in tartaric) 5.1 g/l

Residual sugar 3.0 g/l

Winemaker's Comments

The wine was bottled in February 2008 and is now at its best for drinking. It will, however, mature well in bottle for at least the next 4 years.

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