

Septima Emblema Malbec

THE FACTS



COUNTRY: Argentina

REGION: Mendoza

APELLATION: Agrelo

CEPAGE: 100% Malbec

WINEMAKING: Manual harvest in 300 kg bins. Cold maceration at 10°C of the must for 3-4 days. Alcoholic fermentation was carried out at 25°C for 7 more days. Malolactic fermentation was natural, and the wines were kept in stainless steel tanks for 9 months. Only 12% was aged in second and third-use French and American oak barrels.

ALCOHOL BY VOLUME: 13.5%

AGING: 5 years

THE STORY

Codorníu's seventh winery (SEPTIMA) was built in 2001 in Agrelo, Luján de Cuyo, Mendoza, in the foothills of the Andes Mountains, 1050 meters above sea level.

Septima has a European heritage and know-how, estate fruit, premium wines and respect for the terroir.

PHILOSOPHY: Septima is a sustainable winery, focusing on terroirs and varieties as the first steps of the search for the highest quality. We work on a long-term basis with the future generations in mind.

BIOGRAPHY: SEPTIMA wines are born, made and evolve in the mountains; in desert valleys located at the heart of The Andes, with their austere weather, hilly topography, poor soil, and indomitable natural environment. Each wine is influenced by the mountains. Their personality and character nourish our grapes and express the Andean terroir.

THE ADJECTIVES

OVERALL: Deep, elegant Malbec with rich complexity and smooth

AROMAS / FLAVORS: Intense red fruit aromas with floral, jammy, and nutty hints

MOUTHFEEL: soft tannins, roundness, and a pleasant finish.

THE SELLING POINTS

Deep, elegant Malbec with rich complexity and smooth

AWARDS: 92pts Decanter, 90pts James Suckling

SUSTAINABILITY: Certified Sustainable, Vegan

