

# SEPTIMA



## WINERY:

Bodega Séptima, meaning "seventh," is Grupo Codorníu-Raventós's seventh winery. It is located along Route 7, in Agrelo, Luján de Cuyo, Mendoza, Argentina. Our wines are promoted through elegant marketing actions, offering a profitable long-term business opportunity. The perfect balance of historical heritage, innovation and superb quality.

## TECHNICAL DATA:

### VARIETY COMPOSITION: SAUVIGNON BLANC

### VINTAGE: 2019

### APPELLATION:

Agrelo 1,050 m.a.m.s.l.  
(Luján de Cuyo)  
Agua Amarga 1,100 m.a.m.s.l.  
(Tunuyán),  
Gualtallary 1,200 m.a.m.s.l.  
(Tupungato)

### ALCOHOL:

12,5

### RESIDUAL SUGARS:

1,73

### TOTAL ACIDITY:

6,15



## TASTING NOTES

**Sight:** Bright yellow colored wine with clear green hints.

**Nose:** Explosive and intense with enticing and fresh aromas with herbaceous, minerals and spicy notes combined with citric scents like grapefruit, lemon and tropical fruit make this a complex and intense as expected Sauvignon Blanc.

**Taste:** Refreshing and complex in the mid-palate providing a fresh and well-balanced wine with a long citric aftertaste.

### Serving temperature



### Food Pairing



Enjoy with ceviche, sushi, fresh fish, green salads and dried fruits.

### Aging Potential



## VINEYARD AND VINTAGE

The weather pattern during the 2019 harvest was dry, with average rainfall lower than usual and minimum temperatures lower than the previous year (2018).

The harvest of this variety started the third week of February (2 weeks later than usual), which resulted in fresh aromas, a strong natural acidity and, above all, a harmonious balance on the palate.

## WINEMAKING

The Luján de Cuyo vineyard was harvested in 3 stages to obtain aromatic differences. The vineyards located in Valle de Uco were harvested emphasising the balance on the palate. Grapes were destemmed and transported to the press, where cold maceration was carried out at 8°C for 6 hours in contact. Musts were fermented at a constant temperature of 14°C with selected yeasts specific for this variety. Wines were kept in contact with the fine lees for 3 months before bottling.



**WINEMAKERS:** Paula Borgo - Leonardo Pisano  
**AGRICULTURAL ENGINEER:** Alejandro Livellara

1551 1872  
**RAVENTÓS CODORNÍU**  
BODEGAS Y VIÑEDOS

*Pasión y respeto por la tierra.*

DRINK IN MODERATION. THE SALE OF THIS PRODUCT TO PERSONS UNDER 18 YEARS OF AGE IS PROHIBITED BY LAW.