

# VINO FINO

Explore a World of Wine

## BODEGA SEPTIMA EMBLEMA MALBEC 2022



Original price was: \$22.99. ~~\$19.99~~ Current price is: \$19.99.



### Argentina meets Spain

Product Code:	3694	Closure:	Cork
Country:	Argentina	Unit:	Each
Region:	Mendoza	Volume:	750ml
Style:	Red	Alcohol:	14.0%
Variety:	Malbec	Grape:	100% Malbec
		Natural:	Vegan Friendly



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

Bodegas Septima was created by one of Spain's leading producers, Raventós Codornú in 2001. It was their seventh winery (hence Septima) and is located in Agrelo, Luján de Cuyo, Mendoza, Argentina in the foothills of the Andes Mountains and at 1050 meters above sea level. A harsh environment, but perfect for Malbec.

Argentina now provides some of the best value reds available, and this is no exception. Dark in colour with aromas of plum, blueberry alongside floral notes. This is relatively full bodied with the berry flavours merging with mocha and leather. Refreshing on the palate, with young, soft and sweet tannins. Bring on the BBQ!

#### Winery notes (2022 Vintage)

"Intense, bright purple-red wine. On the nose, the prevailing aromas are of plums, cherries and blackberries. After a few minutes in the wineglass, we can also detect notes of marmalade and honey, along with hints of confit walnuts and almonds. On the palate it is gentle and round, notably fresh and complex.

Located in Mendoza, next to the eastern mountain range of the Andes, the Séptima winery is in the most important wine-producing region of Argentina. 360 hectares of vineyards at 1,050 meters above sea level, totally manual and individualized care of the vines, great respect for the land and a production process with minimal intervention, make Séptima wines of the

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highest quality.

Grapes were harvested and placed in plastic bins with a capacity of 350 kg. Then, they were destemmed, and the berries were gently crushed in order to release the juice inside. The must was placed in stainless steel tanks, where cold maceration was performed at 8-10 °C for 5 days in order to obtain delicate aromas and colour. Later, selected yeasts were added to start the fermentation, which was carried out at a controlled temperature of 26-28 °C for 7-10 days. On a daily basis, must was carefully pumped over until the end of the fermentation process. After this stage, 100% of the wine was kept for six months in second-use French and American oak barrels. Once bottled, the wine was cellared for 3 months."

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## **89/100 James Suckling** (2022 Vintage)

"A medium-bodied red with notes of ripe dark berries, chocolate and spicy herbs. Smooth and creamy on the palate with ripe dark fruit. Mellow finish."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch