

VINO FINO

Explore a World of Wine

BODEGA SEPTIMA OBRA RESERVA MALBEC 2022



Original price was: \$38.99. ~~\$33.99~~ Current price is: \$33.99.

Product Code:	3249	Closure:	Cork
Country:	Argentina	Unit:	Each
Region:	Mendoza	Volume:	750ml
Style:	Red	Alcohol:	14.5%
Variety:	Malbec	Grape:	100% Malbec



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Obra is Septima's Reserve wine. Aromas of red and black berries fruit mingle with hints of coconut and vanilla. Soft and gentle on the palate with refreshing acidity mid-palate and lush round tannins on the finish.

Winery notes (2022 Vintage)

"Black berries, mulberry, plum jam, and dairy flavours, such as strawberry yoghurt. Complemented with vanilla and dark chocolate, perfectly balanced with the varietal aromas. Sweet and consistent attack, with generous tannins that, together with the oak ageing, create the characteristic combination of flavours of this variety. Well-balanced and persistent on the palate.

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 highest quality.

The grapes come from vineyards located in Luján de Cuyo and Valle de Uco, with approximate yields of 8,000 kg/ha. They are hand-picked and placed in 300 kg bins. The must obtained is refrigerated and cold maceration is performed for approximately 3 days. Fermentation is carried out for 10 days with selected yeasts at a controlled temperature of 28 °C. Once the fermentation is finished, wine is kept with its lees for 5 more days. Then, the free-run wine is devatted and the remaining pomace is pressed. The free-run wine is racked to separate the thickest sediments, and it is later centrifuged and stabilized.

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The wine obtained is aged in second-use French and American barrels for 10 months. Lastly, the wine is filtered and bottled."

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

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