



MENDOZA

Alsina



Malbec 2015

#81286 | \$96 \$84/3 \$72/5

Argentina's most important grape variety. This is a rich red that profits from the cool evening temperatures. The wine is a deep red with violet hues. The nose is reminiscent of plums and in the mouth the taste of cherries and red fruit abound.



Cabernet Sauvignon 2015

#81288 | \$96 \$84/3 \$72/5

This noble wine has a deep red color followed by aromas of black fruit and spices. Soft and balanced on the palate, with pleasant, long-lasting soft tannins.



(the Winery beneath the Andes at Septima)



Septima



Chardonnay 2015

#67666 | \$96

Fresh, fruity and complex, with flavors that suggest green apple, tropical fruit and vanilla.



Malbec 2015

#67664 | \$96 \$87.96/3

Fresh cherry and toasty aromas on the nose. The finish is smooth and very balanced with soft, delicate tannins.



Cabernet Sauvignon 2014

#67665 | \$96

Complex and spicy, the flavors evoke a fresh red fruit character reminiscent of red bell pepper. The finish is complex with notes of graphite, coffee and vanilla.



Obra Malbec 2014

#67667 | Six Pack | \$80.04

The Reserve wine of Bodega Septima. Bright, intense violet red color. The nose is elegant and complex with notes of blackberry and plum jam. Subtle wood mixed with fruit flavors. Fresh due to its natural acidity. Fruity with sweet and rounded tannins. Balanced and intense with a clear varietal character.



Gran Reserva 2013

57% Malbec, 33% Cabernet Sauvignon, 10% Tannat

#67668 | Six Pack | \$160 \$140/2

Deep red with violet shades. Well defined and elegant. Aromas of ripe red berries, spice, minerals and a subtle but persistent floral note. Delicate wood notes are well integrated with the fruit. Firm and mature tannins add great volume to the wine. The toasty flavor from oak aging combines with the fruit to result in remarkable balance. A persistent and long finish. Once fermentation is complete, lots of wine are placed in new French and American oak barrels for 18 months, then the distinct varietals are blended, bottled and cellared for an additional six months.

