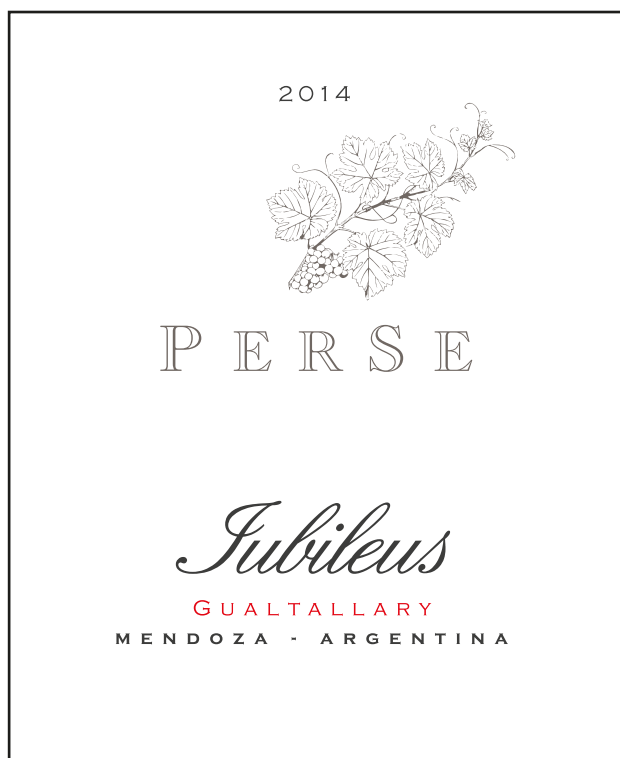




## PER SE IUBILEUS 2014 GUALTALLARY



### *Malbec with some bunches of Cabernet Franc*

This was the second cold harvest in a cycle that was not expected to be so long. It was a cold and wet harvest, shorter than the one of 2013 – as it began somewhat later and ended earlier.

It was another worth-remembering harvest, too. Not only due to the wines it produced, but also to the conditions that preceded it, such as the frost on September 9, 2013, which resulted in a rather uneven budding.

December and January were very hot months, whereas February, March and April were cold and rainy, conditions that made the more qualitative locations stand out. In places where the temperatures are low but the soils are restrictive, stony or not so deep, ripeness was reached earlier, and such precocity in ripening is a favorable condition, especially in years when the rain is more annoying than usual.

Our Malbec with some few bunches (3%) of Cabernet Franc was sourced from a plot with abundant white stone (painted stone).

The grapes were manually harvested at the end of March, and the wine was fermented in old French oak barrels – the Malbec with daily rollings, and the Cabernet Franc with daily punch-downs. Fermentation was spontaneous, and aging took place in the same barrels for 16 months. The wine was not filtered.

*Total production in the 2014 Vintage:  
996 bottles.*