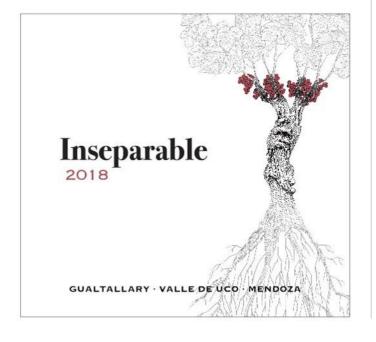


INSEPARABLE 2018

GUALTALLARY



100% Malbec

Our Vineyard is planted in a 4.2 hectares plot, subdivided into 5 parcels. Up in the hills of the Gualtallary Monastery, there are 2.2 hectares divided in 3 sectors: Iubileus, La Craie and Uní. They source the grapes for PerSe.

Down in the main Monastery vineyard, there are two blocks from where we harvest the Malbec for Inseparable. This is a 100% Malbec from the most renowned apellation today in Argentina as well as one of the best terroirs in South America. Harvested at the end of March by hand, the grapes were destemmed and traditionally vinified in small 3,000 litre concrete vats designed by David Bonomi.

After 40 days of extended maceration with the skins, we racked the flor wine to neutral used French oak barrels, where it stayed for 14 months before bottling. The wine was bottled without any finning or filtering.

Total production vintage 2018:

10800 bottles of 750 cc..