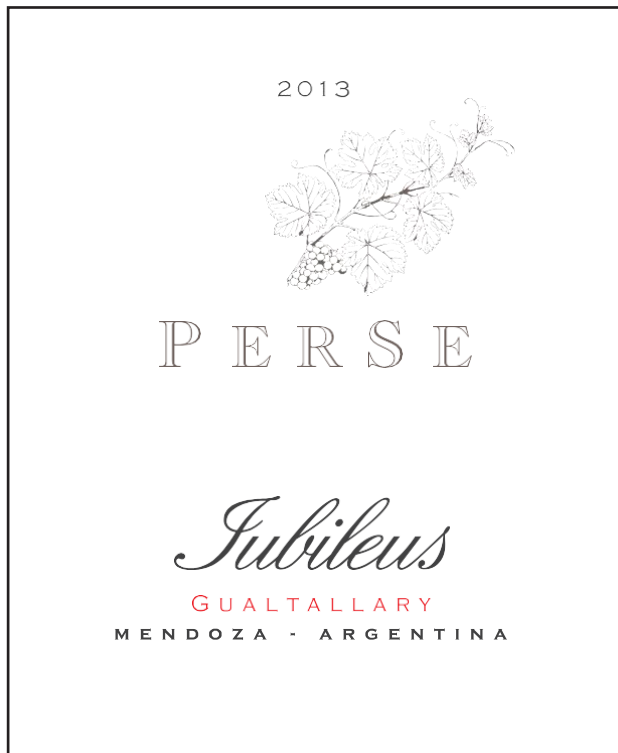




PER SE IUBILEUS 2013

GUALTALLARY



Malbec with some bunches of Cabernet Franc

The 2013 was the first one of two consecutive cold harvests (2013-2014); in fact, the average temperature during the warmest month (January) was one degree Celsius lower. Nights were generally cooler throughout summer and especially in early autumn. The grapes displayed bright acidity, stunning aromas and very smooth tannins. They achieved almost a perfect balance. Such climatic conditions drove us to select the very rocky and gravelly spots with slightly lower yields, in contrast with the warmer 2012 where we preferred the more limestone-clay content lots.

The grapes were sourced from selected low-yield lots in Gualtallary, at 1300 meters above sea level. They were harvested manually in small baskets, at the end of March, and then moved in bins to the winery. The grapes were directly destemmed over French oak barrels. Malbec underwent barrel fermentation, with daily rollings, whereas Cabernet Franc was fermented in open barrels, with daily piggeages.

Fermentation was allowed to start naturally, and it was completed with the same wild yeasts coming in the grapes, without inoculating selected yeasts. Total maceration in barrels took 30 days. The wine was aged in used French oak barrels for 16 months, and it was bottled without finning or filtering.

Total production in the 2013 Vintage:

800 bottles. 30 magnums