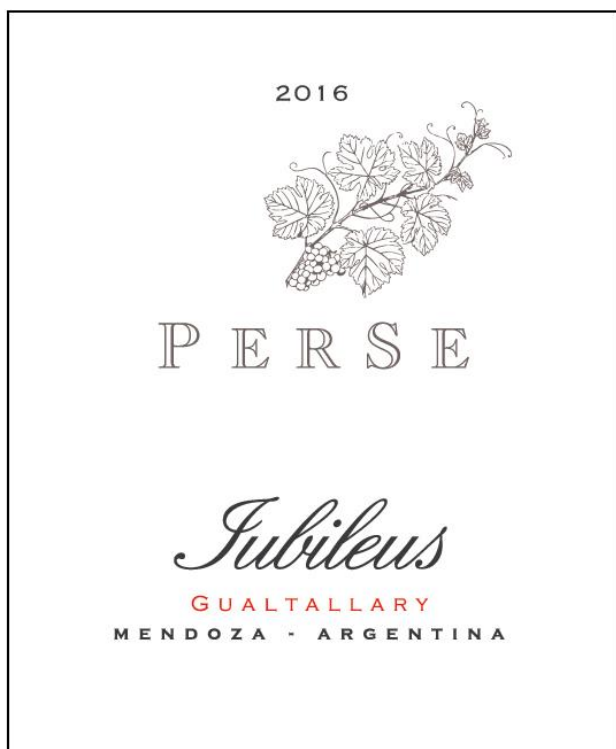




PER SE IUBILEUS 2016

GUALTALLARY



Malbec with some bunches of Cabernet Franc

For us, Iubileus means Gualtallary through Malbec, independently of the subtle presence of Cabernet Franc, which gives an expressive nose with flowers, red fruits and some earth and chalky notes. It is always more outgoing than La Craie initially, switching between red and black fruit, flowers and spices. In the mouth, it has more silky than austere tannins, with good tension, especially the 2016 vintage, when acidity stood out the most.

The 2016 harvest was cold and wet. Malbec was fermented in used French oak barrels, closed with daily rollings, and Cabernet Franc in open barrels with gentle tappings. Fermentation was spontaneous with indigenous yeasts. The wine was aged for 16 months in the same barrels and bottled without fining or filtering.

Total production vintage 2016:

750 bottles of 750 cc.,
