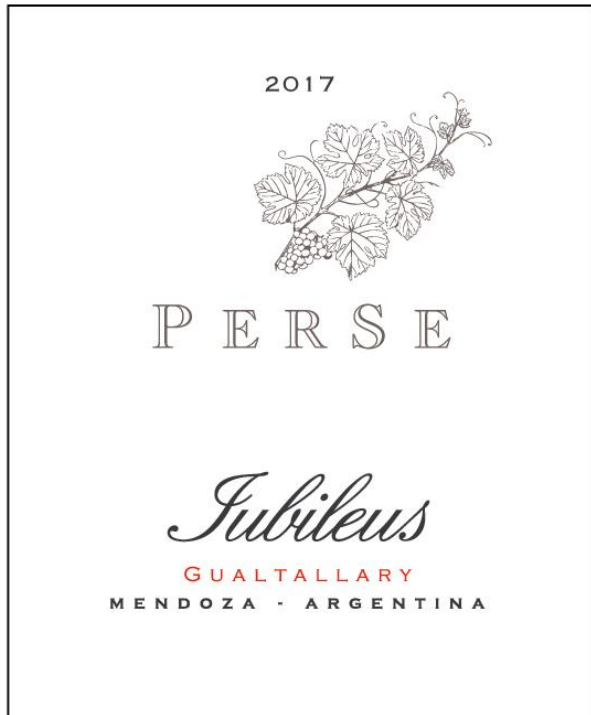




## PER SE IUBILEUS 2017

### GUALTALLARY



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

For us, jubileus means the expression of Gualtallary through Malbec. It is always more outgoing than La Craie, switching between red and black fruit, flowers and spices with no evidence at all of super ripe fruit. It has a deep purple colour, with silky and austere tannins in the mouth, framed with a natural juicy acidity.

Following the poor 2016 harvest, the 2017 was also characterized for producing very low yields, mainly in Uco Valley appellations. It was warm and early. Malbecs of 2-3 tons x hectare were a common picture of a quality, low yielding harvest.

Jubileus follows a minimal intervention winemaking, where Malbec is fermented in used French oak barrels and extraction is soft and gentle, made with daily rollings. Spontaneous fermentation with indigenous yeasts and ageing in the same barrels for a period of 16 months. Bottled without fining or filtering.

#### *Total production vintage 2017:*

*1.180 bottles of 750 cc.,.*

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