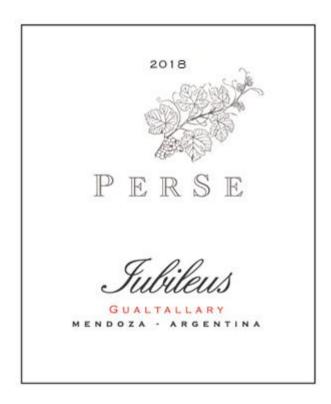


PER SE IUBILEUS 2018

GUALTALLARY



Malbec 100%

lubileus represents for us the identity of Gualtallary expressed through the singularity of our own Malbec. The lubileus parcel is situated in the central side of the vineyard planted in the southernmost geology of the 'Lomas del Jaboncillo', and it is part of the 2.2 hectares of our PerSe vineyard. Its soil presents the classic calcareous deposits that spread everywhere over a topsoil that is deeper compared to that of other parcels.

Expressive aromas of flowers and red fruits, intermingled with some earthy notes and chalk.

Usually more extroverted than La Craie, Iubileus could be a little tied at first, but after few minutes it shows an incredibly attractive perfume of flowers, fruits, and chalk. 2018 was a warm season, but we have not seen any sign of ripe fruit.

Fermentation happens spontaneously in neutral French barrels, and total maceration takes 30 days. The very gentle extraction is made by rolling the closed barrels daily.

Aged for 16 months in the same oak barrels. Bottled without fining or filtering on October 27th, 2019

Vintage 2018 total production:

1,500 bottles of 750 cc.