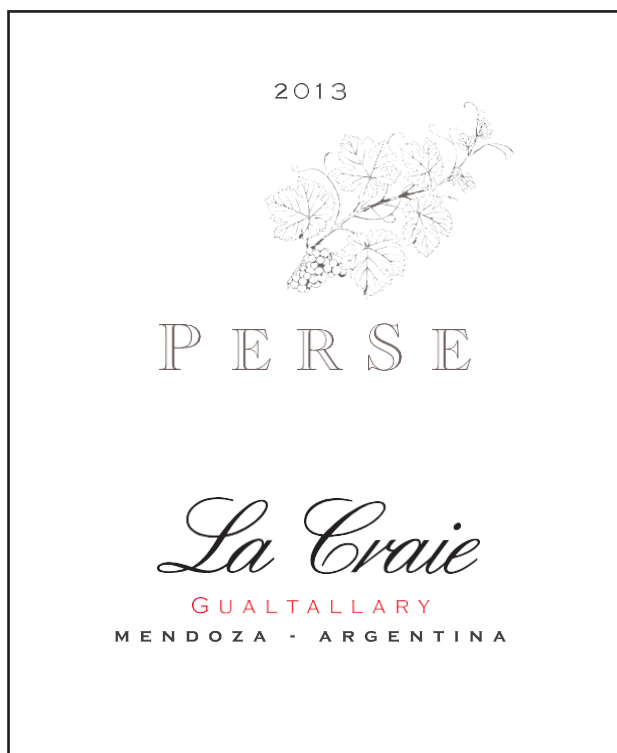




PER SE LA CRAIE 2013

GUALTALLARY



Co-fermented Malbec & Cabernet Franc

The 2013 was the first 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 led us to select rockier and more gravelly parcels with plants of lower yields, in contrast to the warmer 2012, when we preferred the more limestone-clay content parcels.

The grapes are sourced from different lots of the same vineyard where we produce Iubileus, both in Gualtallary. They were hand-harvested early, at the end of March. Received in bins, both varieties were destemmed, and they fermented together with wild yeasts. Co-fermentation was performed on the basis of 60% Malbec and 40% Cabernet Franc. Two daily piggeages were carried out and the skins were kept in maceration for 35 days. The wine was aged in used French oak barrels for 16 months, and it was bottled without fining or filtering.

Total production in the 2013 Vintage:

925 bottles. 30 magnums.