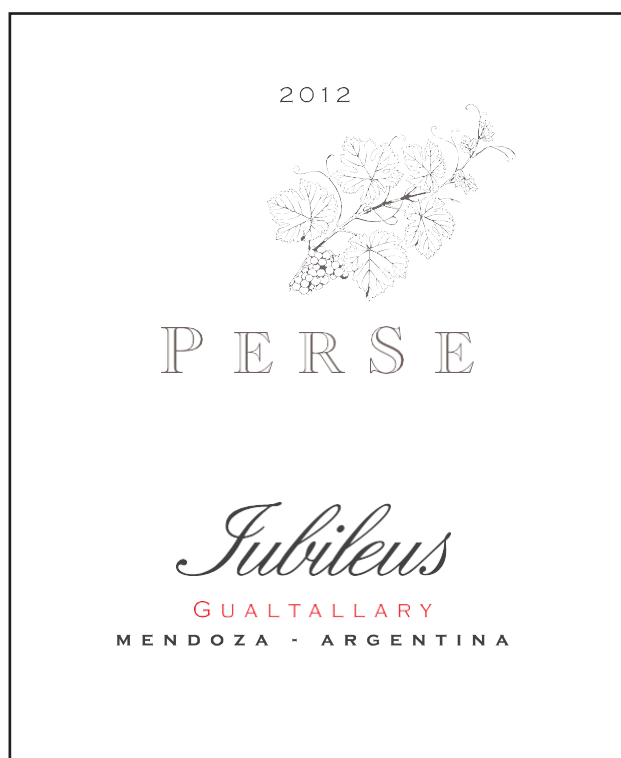




PER SE IUBILEUS 2012

GUALTALLARY



Malbec with some bunches of Cabernet Franc

The 2012 vintage was particularly warm, and we obtained wines with very good intensity of aromas and tannins, as well as great ageing capacity. The grapes were sourced from selected low yield plots located 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 the same used barrels for 16 months, and then bottled without being clarified or filtered

Total production Vintage 2012:

693 Bottles of 750 cc, 20 Magnums, 10 Bottles of 3 lts.

— — —