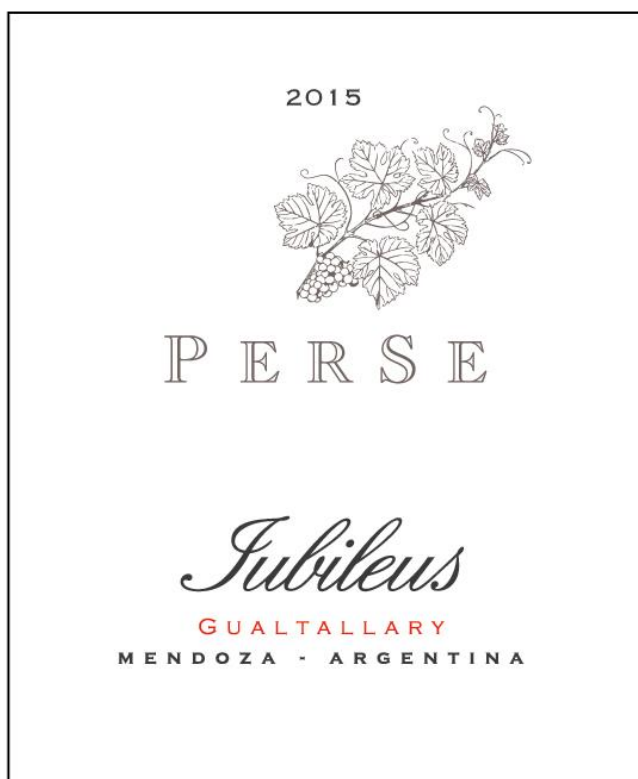




PER SE IUBILEUS 2015

GUALTALLARY



Malbec with some bunches of Cabernet Franc

Cold and wet vintage. Red fruit, spices and chalk. We like to show the expression of Gualtallary in every vintage, beyond the variations that happen in key moments as the harvest date. We always look for wines with deep sense of place, purity, and genuineness.

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. The grapes come from vineyards planted in alluvial-rocky soils at 1300 m (4200 feet) above sea level, in Gualtallary. Malbec was hand harvested during the last week of March.

Spontaneous fermentation was carried out in neutral French oak with daily piggeages and rollings. Aged for 16 months in the same oak barrels. Bottled without finning or filtering.

Total production vintage 2015:

1020 bottles of 750cc