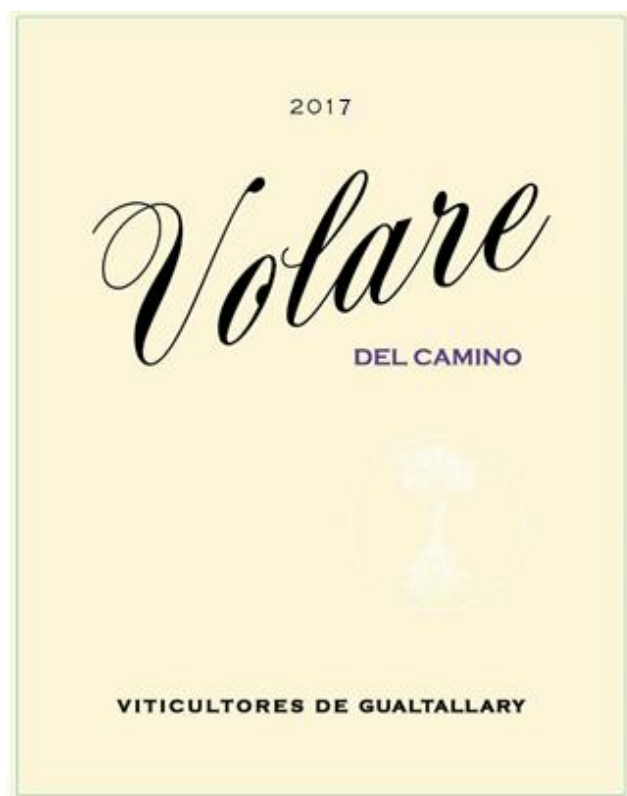




VOLARE DEL CAMINO 2017 GUALTALLARY



Malbec 100% of pure limestone

We like to call this our essential wine. It is like a mist of chalk, earth, flowers and fruits. It has a super elegant texture over a sort of extra-ripeness compared with PerSe. Our Volare del Camino comes from a small spot in our “classic Gualtallary” Monastery vineyard in the base of Alabanza hill.

It is a soil of calcareous sands, shallow limestone and decomposed granite which, without being either white rocks or painted stone, gives us a wine that keeps its natural depth and intensity, good fluidity and tension. Volare del Camino is an ample Malbec with super fine tannins, and a slightly wider mouth than those of both PerSes.

It was harvested by hand in early April, destemmed and crushed over 300-k. bins, where fermentation took place with indigenous yeasts. The extraction was limited only to soft daily piggeages for 30 days. Aging: 16 months in used French oak barrels. The wine was bottled unfined and unfiltered.

Total production vintage 2017:

1460 bottles of 750 cc.,