



PER SE IUBILEUS 2019

GUALTALLARY



Malbec 100%

Iubileus represents the personality of Gualtallary expressed through the uniqueness of our own Malbec. The Iubileus parcel lies in the central and northern 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 classic calcareous deposits that are spread everywhere over a deeper topsoil compared to the other parcels.

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

Commonly more extroverted than La Craie, Iubileus could be also a little tied at first, but after a few minutes it shows an attractive perfume of flowers, fruits, and chalk.

On the palate, it has chiselled fine-grained tannins, good tension and a fresh-deep finish.

The 2019 vintage was cold and dry, the best for us in the last 3 decades. We have very precise wines with great aging potential.

Fermentation happens spontaneously in neutral french oak barrels, and total maceration takes 40 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 November 16th, 2020

Vintage 2019 total production:

1,380 bottles of 750 cc.