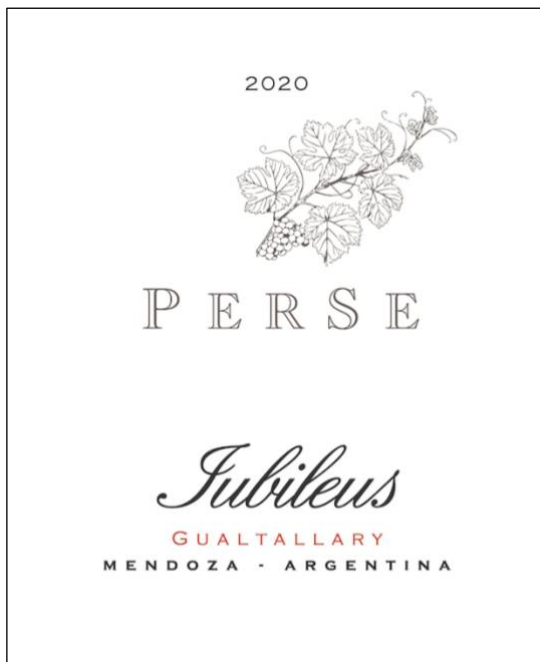




## PER SE IUBILEUS 2020

GUALTALLARY



### *Malbec 100%*

Jubileus comes from the central parcel of the Alabanza hill. Its soil is represented by deposits of calcareous material and if we compare it with the rest of the plots, the top soil is deeper.

Is a wine with a very expressive nose with aromas of flowers and fruits, somewhat earthy or rather chalky. At first impression is always more extroverted than La Craie, changing between red and black fruit, flowers and spices, depending on the vintage. In the mouth it is full of fine-grained tannins, with good tension and a long finish.

In the spring of 2019 there were a series of frosts suffered in mid-October, which meant production losses that were around 50%. This Malbec was fermented at very low temperatures in neutral and used french oak barrels, rolling the barrels gently just once a day. The wine remained in contact with their skins for 35 days.

After maceration was racked to be aged in the same barrels for 16 months. It was bottled without tuning nor filter.

### *Vintage 2020 total production:*

*856 bottles of 750 cc.*

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