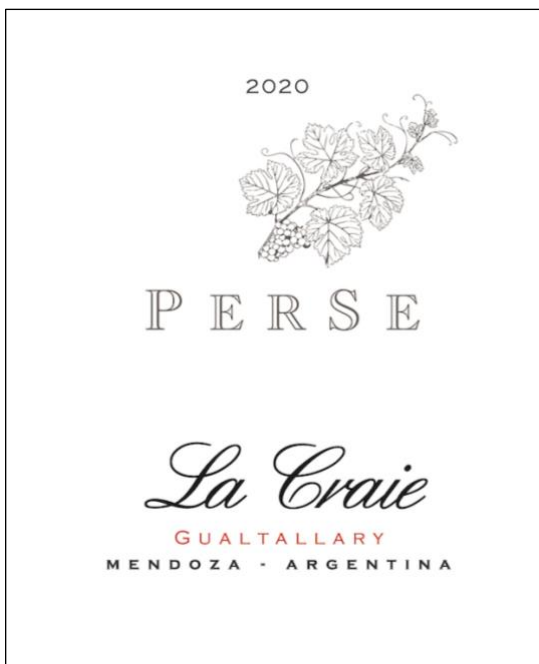


PERSE

PERSE

## PER SE LA CRAIE 2020

GUALTALLARY



### *Malbec co-fermented with Cabernet Franc*

La Craie represents the calcareous character of the place, which we call Monasterio Per Sé. Its plot is long and runs from West to East to almost the entire vineyard of the Alabanza hill, with 100% exposure to the south.

It is a sober wine, which migrates quickly to the wild flowers, earthy, chalk dust or dry white rock. Its acidity is sharper than lubileus, is less generous and very pure, somewhat saline in the mouth, with very fine herbal notes, very vertical and long. For us the most interesting thing about this wine is its fine-grained texture and its depth.

In the spring of 2019 there were a series of frosts suffered in mid-October, which meant production losses that were around 50%.

The Malbec and Cabernet Franc were destemmed on used french oak barrels, where they co-fermented. The fermentation was spontaneous with indigenous yeasts and the winemaking were rolling the barrels gently just once a day. The skins were in contact with wine for 35 days. The aging was 16 months in the same barrels.

### *Vintage 2020 total production:*

*904 bottles of 750 cc,*