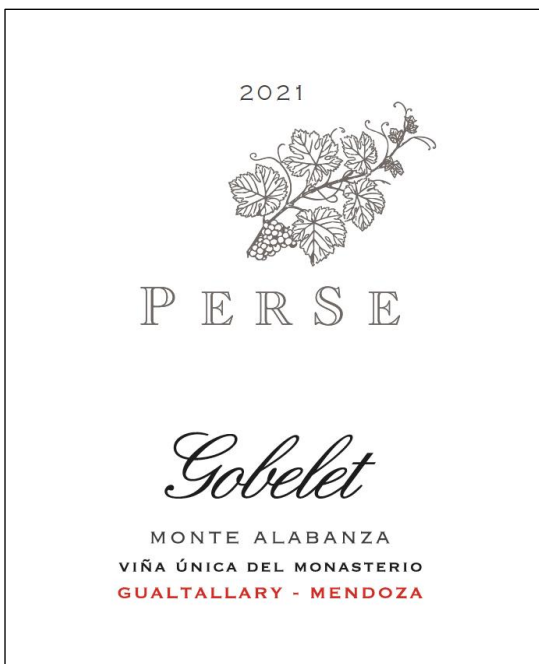


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MONTE ALABANZA
MONASTERIO - GUALTALLARY



100% Cabernet Franc

Gobelet is our first-made single Cabernet Franc that comes from the Northern side of Monte Alabanza. Like La Craie, it runs through the vineyard from East to West in the other side of the hill, under a more exposed face and a gentler slope.

2021 was a cold and humid year, consequently, the wines appear fresh and delicate, very similar to those of the 2016 vintage and somewhat to 2019. The spring of 2020 was dry and stable, with few frosts and no visible damage to the vineyards. The month of November also had very benevolent weather that allowed excellent flowering and fruit set. The conditions were maintained until the end of January, when rainfall began until the harvest; which generated about 10 days of delay in the start compared to previous harvests. The ripening, far from being violent, was very good, accompanied by cool and pleasant days that synchronized the sugar-acidity balance very well.

It was destemmed into neutral used french oak barrels. Fermentation was spontaneous with indigenous yeasts and vinification was carried out with very gentle *pillages*. The skins remained in contact with the wine for 35 days. The aging was 16 months in the same barrel.

It is a sober, herbal and fresh wine on the nose, not as evident and pyrazinic as others. Of great tension.

We call it *Monastic* because it speaks more about the place than the grape. In the mouth, it is long and deep like its brothers from Monte Alabanza, with extra fine and long grained tannins.

Vintage 2021 total production:

294 bottles of 750 cc,