



PER SE IUBILEUS 2021

MONTE ALABANZA
MONASTERIO – GUALTALLARY



Malbec 100%

Iubileus is a Malbec from the spine and northern slope of Monte Alabanza. Its soil is made up mainly of deposits of calcareous material.

Being the central plot of the hill, its topsoil differs from the others by being slightly deeper.

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 a 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 good weather conditions stayed 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.

This parcel was fermented at very low temperatures in 500-liter vats, with daily pigeages only once a day.

The wine rested in contact with their skins for 35 days. After macerating, it was racked to be aged in used french neutral barrels for 16 months. It was bottled without refining or filtering.

It has a very expressive nose with clear floral and fine herbal aromas, there are also soil nuances. As always, more extroverted than La Craie initially and its simplicity demonstrates the power of a wine that transcends from the nose to the mouth with forcefulness.

In the mouth it is always more generous than La Craie and with more silky than austere tannins, good tension and a very fresh and deep finish.

Vintage 2021 total production:

1188 bottles of 750 cc.