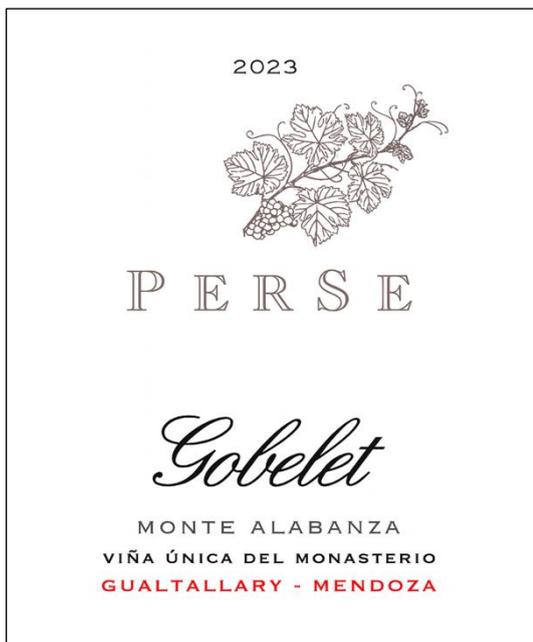


# PER SE GOBELET 2023

MONTE ALABANZA

MONASTERIO - GUALTALLARY



## 100% Cabernet Franc

Gobelet is a Cabernet Franc born from the northern parcel of Monte Alabanza. Like La Craie, but in the opposite side, it runs across the vineyard from west to east, clearly expressing the austere mineral character of this spot in the Monasterio.

The 2023 harvest was a very short vintage, marked by spring frosts that drastically reduced yields, followed by a warm and very dry growing season. High summer temperatures accelerated ripening, bringing harvest dates forward.

These conditions resulted in very limited production, with grapes of excellent sanitary condition and precise ripeness. Despite being a warm vintage, the wine does not express itself through ripe fruit, but rather through a more austere and mineral dimension, faithful to the character of the place.

The grapes were destemmed and fermented with indigenous yeasts in used French oak barrels, with very gentle daily 'hand treading'. The skins remained in contact with the wine for 35 days.

Aging lasted just over 12 months in neutral used French oak barrels. The wine was bottled without filtration.

Gobelet 2023 initially shows itself as shy and introverted, requiring time in the glass to begin unfolding its identity. As we, often say, the Cabernet Francs of el Monasterio are a bridge between the Loire and Bordeaux (Pomerol), without the pyrazine character of the former nor the robustness of the latter. The aromatic profile leans toward fine, fresh herbs, with notes of black pepper interwoven with a pronounced calcareous mineral, chalky character.

On the palate, it is juicy, long and deep, with fine-grained tannins, great energy, and a persistent finish, in harmony with the wines of Monte Alabanza.

*Total Production Vintage 2023:*

**312 bottles de 750cc.**