

# Per Se Inseparable Malbec 2018

Delicious!



Vintage: 2018  
Varietal: Malbec  
Case Production 12 pack: 900  
Alcohol Content: 14.50  
Region / Location: Gualtallary, Uco Valley  
Vineyard: Per Se Monasterio,  
Planted: 2010  
Altitude: 5000ft  
Farming Practices: Sustainable  
Soil Type: Calcareous, gravel, and sand.  
Trellis System: VSP  
Yield: 4.5 tons/acre  
Stem Inclusion: None  
Yeast: Native  
Winemaker: Per Se  
Élevage: 12 months in Neutral French Barrel  
Lees Contact:  
Filtration Method: Unfiltered  
Maceration / Fermentation: 30 days in Concrete  
UPC Code: 7798370680030



PERSE

David Bonomi, Edgrado del Popolo, and his son Santiago founded PerSe Wines in 2012 with the intention of making pure mountain wines. They planted vines on land they farm in conjunction with the Monks of the Monasterio del Cristo Orante. The Monasterio zone of Gualtallary is located in the northwest corner of Mendoza's Uco Valley at approximately 1500 meters elevation. The soils are comprised of intense white chalk and decomposed granite and their climate is one of the coolest wine growing regions in Argentina. The land is farmed organically (non certified) and each plot has particularly unique qualities. All vines are head trained and most are planted at less than 0.5 hectares per parcel, at different densities, from 2,300 - 7,300 plants per hectare. The PerSe wines are made in tiny amounts with the smallest wine coming from just 312 vines. They vinify with native yeasts and minimal intervention in the winery and the vineyard.