

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



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.