

2012 Per Se La CraieA Proprietary Blend Dry Red Table wine from Mendoza, Argentina

Cource	Poviouer	Pating	Maturity	Current
Source	Reviewer	Rating	Maturity	(Release) Cost

Wine Advocate #212 Apr 2014 Luis Gutierrez 95 Drink: 2014 - \$60 (60)

The 2012 La Craie is a blend of Malbec and Cabernet Franc from Gualtallary in Tupungato, Uco Valley, from calcareous soils with some sand, clay and lime topsoil which seems to work very well with Cabernet Franc and makes for more mineral wines. The grapes were destemmed and fermented in used open barrels with indigenous yeasts and punching down during fermentation where it aged for around 16 months. It is hermetic initially, with very serious, shy aromas that you really need to pull at, and what you get is not fruit, it is soil, chalky soils. It has lots of chalk, some red and black fruit, but the profile is mainly mineral, and the palate is medium-bodied, with sophisticated tannins, round and balanced, very powerful, with more grainy tannins. This is a groundbreaking red from Gualtallary, a wine that whispers. Superb! 800 bottles produced. At this quality level, this is a real bargain. Drink now-2021.

Per Se is a truly exciting new project brought to life in 2012 by Edy del Popolo, a veteran of the Mendoza wine scene who has worked (among others) for Dona Paula. He is currently vineyard manager for Dominio del Plata. His partner in the project is David Bonomi, winemaker at Dona Paula. The project is focused around a head-pruned vineyard in Gualtallary in Tupungato, Uco Valley at 1,300 meters altitude. They have produced two wines in 2012, just bottled (December 18, 2013), and there will be four different wines from 2013 onwards. Volumes will always be low, between 1,000 and 1,500 bottles per wine.

No known American importer yet.

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2012 Per Se Iubileus

A Proprietary Blend Dry Red Table wine from Mendoza, Argentina

Source	Reviewer	Rating	Maturity	Current (Release) Cost			
Wine Advocate #212 Apr 2014	Luis Gutierrez	93	Drink: 2014 - 2020	\$60 (60)			
The 2012 Jubileus, is mostly Malbec with a few bunches of Cabernet Franc from Gualtallary in Tupungato, Uco Valley, with very stony, calcareous soils. The grapes were destemmed, put into the closed barrels and fermented in used rolling barrels (they were rolled every day for a few minutes) with indigenous yeasts where the wine aged for around 16 months. Black and spicy, it is quite closed to start, with shy notes of terse black fruit and spices (Edy and David talk about pink pepper). The palate is vibrant with tension, clean and delineated, fresh and dry through the powerful, long finish, with big bones and chalky minerality, soft and round, but with years ahead. It takes time, but the violets finally appear. A superb Gualtallary. Only 700 bottles were produced. Drink now-2020.							
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