



OUR PHILOSOPHY

Perse is the result of the inspiration of two friends - tireless seekers of terroirs - whose main goal is to highlight and discovered, along the width of the Argentina wine geography, very special places

Less is more. After traveling widely throughout the grape growing and winemaking regions of Argentina for the last 22 years, David and Edy decided to shape wines that spontaneously expressed the terroirs they came from, avoiding any kind of interference that could hide their purity.

We like wines of intense, pure and genuine flavors, made with grapes harvested at the right moment, according to each vintage; wines of fresh, harmonious and balanced flavors that can be aged for a long time but at the same time enjoyed as soon as they are released.

Therefore, the great asset of PerSe are the vines that, in land plot selections – small lots –, individually give rise to their wines. Here, winemaking and ageing – artisanal-styled processes – acquire a secondary role, thus being consistent with the philosophy that less is more.

Our mission is to respect each plot of land as it is, we are convinced that we are able to make wine anywhere, not being obsessed with technology or with the overuse of resources, but rather capitalizing the technical knowledge acquired all our experience and following tradition.

Our work begins in the vineyard, where we practice non-interventionist viticulture, and we microvinify small lots in barrels that have been used more than three times, as well as in small untreated concrete vats or in 300-liter open bins.

Our wines are neither clarified nor filtered, and they reach the bottle after being aged in the same barrels where the grapes were fermented.