Gualtallary
Our "Selection Parcelaire"

In Gualtallary, the average daytime and nighttime temperatures are between 3 and up to 6 degrees Celsius lower than in the city of Mendoza, which is due to the difference in altitude of both locations. Years of experience vinifying grapes in this region have taught us that the grape varieties which are able to produce wines of extraordinary quality are Malbec, Cabernet Franc and Chardonnay.

The grapes that give rise to PerSe Iubileus and La Craie come from very small lots, from selected parcels of about half a hectare. They are special vineyards where we have found great finesse in the expression of their wines. The vineyards are planted at different densities – from 2300 and up to 7000 plants per hectare – and in very dissimilar architectures in search of harmonizing each soil-climate-plant combination.

The particular climatic conditions of Gualtallary led us to seek soils and training systems that complemented each other very well in order to get special grapes and wines. As the altitude gets higher and the temperature decreases the vines need more restrictive soils, with larger proportion of stones and calcareous material, more complex horizons, and free or lightly trained plants so as to reduce their vegetative expression, that is, smaller canopies and lower yields per vine.

It is for this reason that in these terroirs we prefer the planting of grapevines using gobelet or head vines, so as to have smaller, bush-type, well exposed plants, with very low yield per plant.

The irrigation we encourage is only complementary and, as we venture into higher altitudes, the need for irrigation decreases to very low levels.

We are on the road to developing dry farming in higher altitudes – which would be unprecedented in our viticulture. We believe that the balance among small, low-yield vines whose root exploration is limited by the type of soil and which are planted in zones with above average winter snowfalls gives us a handicap that motivates us to take risks.

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