

REGION	Colchagua, Chile
APPELLATION	Paredones & Nancagua
BLEND	50% Pinot Noir & 50% Chardonnay
WINEMAKER	Laurence Réal
ABV	12.0%



2021

L'Entremetteuse, La Cuica Pet Nat

Closure:	Crown Cap
Organic:	No
Biodynamic:	No
Vegetarian:	Yes
Vegan:	Yes

Vineyard

Vineyard of Pinot Noir is 11 years old. Planted on a gentle hillside with drip irrigation 9 km from the sea. The soil is granitic sand with a percentage of clay and quartz gravel. The Chardonnay vineyard is on fertile soil with a franco-clay texture.

Viticulture

The season was supposed to be very calm, but the weather brought new challenges with a rain at the end of January 2021 (the heaviest ever recorded for this month). The weather changed drastically and for almost 3 weeks it remained cool and with very cloudy mornings. This change caused a delay in fruit ripening.

Winemaking

The grapes are de-stemmed by hand or selected as whole bunches, cold macerated in isothermal bins for at least 2 or 3 days, starting a light fermentation. After a gentle pressing, without the addition of sulphur, the juice is selected by astringency, cold settled and naturally fermented in flexitank eggs at low temperature. When a certain amount of residual sugar is reached, the wine is cooled, racked and bottled. Then in the bottle, fermentation resumes its course (or not) and finally, it will end after several months, slowly with the increase of temperatures. The "natural sparkling wine" was born.

Tasting Notes

This wine is reminiscent of the fruit of its cousin "Cuico" (snob) from Champagne, but it is much less serious. Its colour is rather pale red and cloudy, the fine crazy bubbles are mixed. On the nose, aromas of red fruits and yoghurt. On the palate, it is lively and fresh.