

2021

**REGION** Colchagua, Chile

**APPELLATION** Nancagua

**BLEND** 100% Torontel

**WINEMAKER** Laurence Réal

**ABV** 12.5%



## L'Entremetteuse, L'Épine De La Rose Pet Nat Torontel

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

### Vineyard

The vineyard is 100 years old and has no irrigation. The soil is granitic sand on the surface with an ocher clay subsoil that ranges from 1.5 to 2 metres deep.

### Viticulture

The outlook was predicted to be very calm, but the weather wanted to give us new challenges by delivering rain at the end of January 2021 (the heaviest rainfall recorded in this month). This change led to a delay in the ripening of the fruit.

### Winemaking

The grapes are de-stemmed by hand or selected as whole bunches, and cold macerated in isothermal bins for at least 5 days, starting a light intra-bay fermentation. After a gentle pressing, without the addition of sulphur, the juice is selected by astringency. It is then 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

Its colour is rather gold and cloudy, the fine bubbles are varied. On the nose, aromas of lychee and roses. On the palate, it is lively and fresh.

[W: L'Entremetteuse Wines](#)