



## L'ENTREMETTEUSE FOUR SKINS 2021

**REGION:** Colchagua, Chile

**APPELLATION:** Lolol

**BLEND:** 27% Marsanne, 33% Roussanne, 35% Viognier, 5% Sémillon

**WINEMAKER:** Laurence Réal

### VINEYARD

15 year old Mediterranean grape varieties with drop irrigation. Also, the Semillon comes from a Lolol vineyard that is 100 years old without any irrigation.

### VITICULTURE

The outlook was predicted to be very calm, but the weather brought us 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 harvest is done by hand in small containers to avoid crushing, the transport is done by us at the Puquillay cellar, where the grapes are destemmed and put in flextank eggs without the addition of sulfites. On one side we have a co-fermentation of Marsanne/Roussanne/Viognier and on the other the Sémillon on its own. The alcoholic fermentation and maceration last for 1.5 months in refrigerated containers with punching down and indigenous yeasts. The presses are then separated. The wines are stored in old barrels for 6 months without filtration or sulfites before being bottled.

### TASTING NOTES

The final result is a mixture of fruit, acidity and tannins that may surprise at first but gives a wine of great complexity. Great persistence on the palate.

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**CLOSURE:** Cap

**ORGANIC:** No

**BIODYNAMIC:** No

**VEGETARIAN:** Yes

**VEGAN:** Yes