



## L'ENTREMETTEUSE PET NAT ROSE SYRAH 2020

**REGION:** Colchagua, Chile

**APPELLATION:** Apalta

**BLEND:** 100% Syrah

**WINEMAKER:** Laurence Réal

### VINEYARD

The vineyard was planted 20 years ago and is on a plain with drip irrigation. The soil is silty loam with clay in some areas and is deep and fertile.

### VITICULTURE

2020 was surely the earliest harvest in the history of Chile. Spring and summer registered very high temperatures and low humidity, advancing harvest dates and complicating production due to the scarcity of water resources.

### WINEMAKING

After gentle pressing, without the addition of sulphur, the juice is selected by colour. Cold decanted and naturally fermented in eggs at low temperature. When a certain amount of residual sugars is reached, it is cooled and bottled during fermentation. Then in the bottle, the fermentation resumes its course to finish after several months, slowly with the increase in temperatures. A "natural sparkling wine" is born.

### TASTING NOTES

This wine is fruity, and with its sediments, it seems less serious than its Champagne and Crémants cousins. An opaque pink hue appears when the lees rise upon opening. On the nose, it has aromas of red fruits and yoghurt. On the palate it is lively and fresh. Fermentation generally does not end, leaving the wine sweet.

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**CLOSURE:** Cap

**ORGANIC:** No

**BIODYNAMIC:** No

**VEGETARIAN:** Yes

**VEGAN:** Yes