

vintage 2022 Itata Valley 100% Moscatel de Alejandría

The Wine

Demi-Sec sparkling wine made using the ancestral method (Pét-Nat). 100% Moscatel de Alejandría from Itata Valley, Chile. Made with naturally farmed grapes from ungrafted vines more than 50 years old, dry-farmed and without the use of pesticides. Bottled before the fermentation with native yeasts is over, preserving the bubbles in the bottle. Aged for 10 months on the lees before dégorgement. Not fined or filtered. No addition of any additives or sulfites.

Vineyard

Huaro sector in the Guarilihue/Coelemu zone, Itata Valley, Chile - this is one of the highest sectors in the zone. Vineyard located approximately 18 miles from the Pacific Ocean with vines more than 50 years old. Planted over highly decomposed granite and quartz soils and north sun exposure, with head-pruned (or "goblet") vines.

Viticulture

Noncertified organic farming, focusing on giving maximum autonomy to the field and to amplifying the existing life in the ground and subsoil, to intervene as little as possible. No use of pesticides or chemical additives. Due the head-pruned vines, no machines or trucks are used - all field work is made with the help of horses.

Winemaking

Manual harvesting, at its ideal maturity for a sparkling wine. Fermentation with native yeasts in stainless steel tanks. Bottled density around 1,009. Not filtered and no additives or sulfites added.

Aging

Aged on the lees for about 10 months in the bottle, before dégorgement.

Winemaker

Luca Hodgkinson. He was born and raised in Priorat, Catalonia. Master in Bordeaux, has intentionally "unlearned" much of what he had learned academically. Responsible for the organic conversion of François Lurton's vineyards in Chile and Argentina, he currently advises various sincere wine projects in Chile.

Technical Data

Vintage: 2022 Grapes: Moscatel de Alejandría Appellation: Itata Valley, Chile Aging: Stainless steel Production: 3,282 bottles ABV: 11.5% Residual Sugar: 21 g/L Total Acidity: 2.36 g/L Volatile Acidity: 0.49 g/L pH: 3.66 Free So2: Oppm Total So2: 24 ppm

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