

L'Atelier



PET NAT 2022

The 2022 vintage was initially a challenge due to the rainfall deficit of the 2021-2022 season, which reached only 50% of a normal year. This scenario led us to develop a much more precise and efficient irrigation management during the season, to which we added the sustainable practices of biodynamic viticulture. All this allowed us to overcome the season in a satisfactory way, obtaining excellent qualities. In terms of yields, the harvest was average and provides us with greater concentration and structure in our 2022 wines.

TERROIR

Clay-silt of volcano-sedimentary origin

GRAPE VARIETIES

48% sauvignon blanc, 48% pinot noir, 4% syrah

AGE OF THE VINES

18 years.

DENSITY

4 000 vines/ha, trellised.

FIRST VINTAGE

2021

WINEMAKING

Delicate entry of harvest with selection of clusters and protection of the must to maintain a reductive environment. Destemming of the grapes and pressing of the three varieties together, followed by inoculated co-fermentation with native yeast (Pied de cuve). Fermentation is carried out at a low temperature of 14-15°C with careful monitoring of the fermentation. When a residual sugar level of 18 g/L is reached, equivalent to a bottle pressure of 3 Atm, the must is cooled to pause fermentation and bottled, following the ancestral method of sparkling wine production. Once in the bottle, we store it in a temperature-controlled place so that the fermentation is slowly reactivated in the bottle, to generate carbon dioxide gas and consume all the sugars.

AGEING

Deguelle after 6 months of ageing in the bottle on its lees.

WINEMAKER'S NOTE

Pet Nat has a pale pink colour, with persistent bubbles. On the nose, fresh white fruits such as apricot and white peach as well as citrus notes of lime and Valencia orange. The Pinot Noir contributes notes of brioche and toast. The palate is round, unctuous, enhanced by the contribution of the mannoproteins obtained from the constant contact with the lees, and a vertical finish, with high acidity, which together with the bubbles, contributes to the high freshness of this sparkling wine, especially made to enjoy on a summer afternoon or to serve as an aperitif.

FOOD-PAIRING

Paella, thin slices of Iberian ham, red pepper stuffed with cheese. Delicate flesh fish.



APPELLATION

Lolol Valley - Colchagua - CHILE

