

QUEBRADA DEL CHUCAO



Apple Cider

SIDRA ESPUMANTE BRUT NATURE 2014

TASTING NOTES

A bright light golden color with subtle green highlights, the Quebrada del Chucao apple cider recalls all the characteristics of the apples from which it is made. It's very dry taste, due to a Brut Nature character, balances well with its natural acidity, giving it the freshness to be a very good compliment to various savory foods. Tiny natural bubbles help enhance its freshness.

Ideal to pair with pork and cheese or to have it on its own as an aperitif.

Vintage: 2014

Varieties: Reineta, Limona, Gravenstein, Roja Chica, Alvarado et al.

Total production: 280 cases

Origin: Tolten Valley, Araucanía. Chile.

PROCESS

The apples are handpicked between early March and late April, from local orchards that are maintained free from products. Once in the cellar, they are washed, crushed and then pressed to obtain the very best part of the juice.

The juice is fermented in stainless steel tanks for 2 to 3 weeks. After the fermentation is finished, the cider is aged in the same tanks for 4 to 5 months, where it is blended and prepared for bottling.

Bottling is done in early spring in order to make use of the natural rise in temperature and ensure a good bottle fermentation (traditional method). After 3 months, the cider is ready for the remuage.

CHEMICAL ANALYSIS

Alcohol: 7,5°

Total Acidity: 4,58 (H2T)

pH: 3,44

Residual sugar: 1,81 g/L

