

ALICE L'ESTRANGE AND LAS FERMENTADAS



Alice L'Estrange is originally from Australia but has been living and working in South and Central America for many years.” For a time, she made natural wines in South Australia with her good friend and business partner Lucy Kendall, but eventually decided she needed a change, and escaped to Chile to make wine “in a place where social and environmental concerns take front and center.” Now, she works with three local farmers, who she has helped to convert their vineyards to chemical-free, regenerative farming practices. Alice also helms Las Fermentadas - a project for empowering women in wine in the Itata valley.

2022 was a great vintage for the vineyards that Alice works with in Chile. A bit cooler than average, yields were up over 2021. The wines are all low in alcohol, high in juicy friendly friendly flavor, and ready to drink.

Alice L'Estrange Pipeño Pastiche 2022

Moscatel of Alexandria and small bits of other varieties from the Chorillos vineyard of 100-150 year-old vines in Itata. 100% destemmed with zaranda, fermented without crushing in sealed bins and tinaja with skins, then pressed to stainless steel tank, where a flor developed. ØØ

Alice L'Estrange Wild Sergio País 2022

100% País farmed by Sergio Parra. This vineyard is 100-150-years old, farmed without tilling, and on granitic sandy loam soils. 100% destemmed, 4 days maceration skins, fermentation in plastic tank then resting in neutral barrel where the wine developed a flor. ØØ

Las Fermentadas La Sol de Coelemu 2022

Almost all Moscatel from the La Unión vineyard farmed by Soledad Caamaño. La Unión is very special: organically farmed and untilled, it produces really outstanding grapes. This wine was fermented and rested on the skins for 8 weeks, then pressed to stainless steel where it developed a flor. ØØ

