



CATALINA UGARTE

PET NAT 2021

ORIGIN

Nahuelbuta coastal range, Bío Bío Valley, Chile.

VARIETIES

Cinsault and País.

VINEYARD

From 50-year-old own-rooted vines on the hillsides around La Palma. The soils are granite with some clay.

VINIFICATION METHOD

The grapes were harvested by hand then crushed and left to macerate with the skins for two hours then pressed with a wooden vertical press into plastic fermenters. When the correct sugar level was reached, the still-fermenting wine was bottled in the ancestral method. The wine continued fermenting and rested in bottle for 5 months. No sulfur was added and the wine was not disgorged.

PROPERTIES

Alcohol: 11.5%
Total Sulfur: <16mg/l
Bottles Made: 1500.



PRODUCER PROFILE

Catalina Ugarte is a young winemaker working with tiny local growers in the Secano Interior region of the Itata Valley. Trained in Italy, Spain, and her native Chile, her focus is on the uniquely Chilean viticultural heritage that is the País grape, and the ancient vines that dot the Itata valley.