



TIERRA DE PEÑA

PET-NAT 2020

ORIGIN

Colón, Querétaro, Mexico.

VARIETIES

100% Muscat.

VINEYARD

From a small parcel of Muscat vines planted on clay and chalk soils in 2015. This area is very high in elevation (1900 meters above sea level). Luis and Roberto harvest the muscat quite early to retain acidity and brightness.

VINIFICATION METHOD

After harvest, the grapes are gently pressed into stainless steel tanks for 24 hours, then the juice is allowed to ferment. After roughly two months the partially fermented wine is bottled with its lees and left to rest for 4 months. At this point, the bottles are disgorged and refilled with a small amount of the same wine, then recapped.

PROPERTIES

Alcohol: 10.2%
Total sulfites: 15 mg/l
Total acidity: 5.25
pH: 3.6
Bottles made: 1350
Residual Sugar: 6.3 g/L



PRODUCER PROFILE

Luis and Roberto Aburto are organic farmers and winemakers in Querétaro, Mexico under the label **Tierra de Peña**. The name references the Peña de Bernal, a massive stone monolith that can be seen from the vineyard. The local area, part of the Sierra Madre Oriental mountain chain, is rugged, dry, high in elevation, and composed of chalky soils. This combination has made it a prime site for the production of sparkling wines.

VINTAGE REPORT

2020 was a hot year, with almost no rain. Despite the early harvest for the muscat, the grapes reached a higher level of ripeness than in 2019.