



# LAS FERMENTADAS

## PAÍS ZARANDEADA 2021

### ORIGIN

Quirihue, Itata Valley, Chile.

### VARIETIES

100% País.

### VINEYARD

From an ancient vineyard now farmed by Miguel Antonio Melo Henriquez. The vines are at about 150m altitude, planted on granitic clay-loam soil. The grapes for this wine come from the bottom of the parcel, where the grass is kept high, and the grapes struggle to ripen.

### VINIFICATION METHOD

Sangrada and Zarandada are two wines from the same fruit made in different ways. 1/3 of the grapes were destined for Zarandada, and they were destemmed by hand with a zaranda and fermented in an infusion style without pigeage or crushing for four weeks. The wine was then aged in plastic eco-tank under flor until racking and bottling. No fining, filtering, and only a small addition of SO<sub>2</sub>.

### PROPERTIES

Alcohol: 10.6%

pH: 3.791

Total Sulfur: 20.8 mg/L total, 9.6mg/L free.

Bottles Made: 1200



### PRODUCER PROFILE

Las Fermentadas is a project helmed by Alice L'Estrange, open to any women who would like to make natural wine collaboratively at her winery as a team. In 2021, Alice worked with Coline Marre, a French Oenologist, and Isidora Munita, a Chilean raw milk cheesemaker. They purchased grapes from an organically farmed, chemical free vineyard in Quirihue, in the Itata Valley farmed by Miguel Antonio Melo Henriquez who had been selling the farm's grapes as table grapes due to the lack of a market for wines from the area. In the future, the participants in this project will change, and they may work with grapes from different sources, but Las Fermentadas will always be about collaborative women-made wines.

### VINTAGE REPORT

The 2021 vintage was on the cooler side here, and these parcels at the base of the vineyard are always the last to ripen, due to competition with ground cover and thicker soils.