



LA MONTAÑUELA LOS ENAMORADOS 2020

ORIGIN

Southern, Central and Champlain Valley, Vermont.

VARIETIES

26 varieties of wild and cultivated apples fermented on La Crescent and Frontenac Gris grape skins.

VINEYARD

The apples are foraged from Southern and Central Vermont and the Champlain valley. The grape skins are from the La Garagista Vergennes and West Addison vineyards.

VINIFICATION METHOD

The skins of the grapes (the juice of which was used for other wines) were frozen after pressing and kept until the cider was ready.

PROPERTIES

Alcohol: 10%
Bottles Made: 114



PRODUCER PROFILE

Camila Carrillo first came across wine right after high school while working in a tasting room outside Burlington, Vermont. While the wine was mostly conventional, it inspired her to travel to Italy to work in an agriturismo where her world was opened to the idea of farming and its impact on the land. From there, Camila dove headfirst into the world of wine, working several harvests from Australia to Italy before settling in Vermont and working her way up to an assistant winegrower position with the now iconic La Garagista estate in Barnard, Vermont. Now, Camila is recuperating a small vineyard and purchasing organically farmed fruit from her neighbors. She cites her grandfather and his farm outside Caracas, Venezuela as the original “La Montañuela” and the inspiration behind this project. Her visits there as a young girl had a profound effect on her as it taught her how to get connected with nature.”

VINTAGE REPORT

Camila writes: “2020 was a near perfect vintage as far as weather was concerned during the growing season. However, the yields for apples were very low all over the state due to cold and rainy weather during blossoming. Bird pressure was intense during the harvest season due to the hurricane down south that must’ve rerouted some birds and kept others from migrating.”