



LA MONTAÑUELA

LOS ENAMORADOS NV

ORIGIN

Southern, Central and Champlain Valley, Vermont.

VARIETIES

26 varieties of wild and cultivated apples fermented on La Crescent, Frontenac blanc, 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 apples were gathered in September and November and left to freeze and thaw several times (which concentrates sugars and flavors) before processing in November-April.

The skins of the grapes (the juice of which was used for other wines) were frozen after pressing and kept until they were added to the cider in neutral plastic vessels where they steeped for 3 weeks. The skins were removed, then the cider was bottled with some residual sugar to develop bubbles. Bottled without fining, filtering, or added SO₂.

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.”

