



# LA MONTAÑUELA

## ALMA GEMELA

### ORIGIN

Huntington, Vermont.

### VARIETIES

Verona and Frontenac Gris.

### VINEYARD

From the organically farmed Huntington River Vineyard in Huntington, Vermont. The vineyard was planted in 2006: it is a cooler, high altitude site sheltered by mountains.

### VINIFICATION METHOD

The grapes were gradually harvested by hand through September and October. The Frontenac Gris and the La Crescent were harvested first, destemmed, foot-crushed and pressed. The red varieties were harvested in October and processed and destemmed, then immediately pressed due to the wet and humid vintage. There was very little quantity, so the grapes were blended and aged in a single demijohn, then bottled in the spring without fining, filtering, or added SO<sub>2</sub>.



### 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 in Vermont. She cites her grandfather and his farm outside Caracas, Venezuela as the original “La Montañuela” and the inspiration behind this project. Her visits in her youth had a profound effect on her as a first exposure to nature and agriculture.