



LA MONTAÑUELA

CIELO

ORIGIN

Cambridge, Vermont.

VARIETIES

100% Frontenac Blanc.

VINEYARD

From an old, organically farmed single vineyard of Frontenac Blanc in Cambridge Vermont farmed by David Keck of Stella14. Frontenac Gris, a mutation of Frontenac Noir, is a very rare variety in Vermont.

VINIFICATION METHOD

The grapes were harvested by hand on September 25th, destemmed and foot crushed on the 26th, and pressed on the 27th into flex tank to ferment. When the fermentation reached 2 brix, the wine was bottled to finish in bottle to create a petillant naturel wine. Disgorged February 2022.



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.