



LA MONTAÑUELA

FLORECITA ROCKERA

ORIGIN

Shoreham and Perkinsville, Vermont.

VARIETIES

90% Apples (mostly Macoun, with Macintosh and Empire),
10% grapes (Petite Pearl and Verona).

VINEYARD

From two sites: an old orchard of primarily Macoun apples
in Shoreham and a young vineyard of Petite Pearl and
Verona at 1200 feet elevation in Perkinsville.

VINIFICATION METHOD

The apples were harvested and crushed, yielding juice and must that were left outside to freeze, thaw, and refreeze until January, concentrating the sugars, then crushed and pressed to tank to ferment. The grapes were harvested, destemmed, foot crushed and fermented in glass demijohns. The wine finished fermentation, then was blended with the cider in March. The blend was bottled at 2 brix for petillant naturel in April 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 winemaker 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.