



## TIERRA DE PEÑA

### PET-NAT 2019

#### ORIGIN

Colón, Querétaro, Mexico.

#### VARIETIES

100% Muscat.

#### VINEYARD

From a small parcel of Muscat vines planted on clay and chalk soils in 2015. This area is very high in elevation (1900 meters above sea level). Luis and Roberto harvest the muscat quite early to retain acidity and brightness

#### VINIFICATION METHOD

After harvest, the grapes are pressed and allowed to settle and begin fermentation in stainless steel tanks. During fermentation, the wine was bottled with its lees and rests for 4 months to complete fermentation. At that point, the bottles are disgorged, refilled with the same wine, and recapped.

#### PROPERTIES

Alcohol: 9%  
Total sulfites: 14 mg/l  
Total acidity: 6.375  
pH: 3.34  
Bottles made: 530



#### PRODUCER PROFILE

Luis and Roberto Aburto are organic farmers and winemakers in Querétaro, Mexico under the label **Tierra de Peña**. The name references the Peña de Bernal, a massive stone monolith that can be seen from the vineyard. The local area, part of the Sierra Madre Oriental mountain chain, is rugged, dry, high in elevation, and composed of chalky soils. This combination has made it a prime site for the production of sparkling wines.

#### VINTAGE REPORT

2019 was the first vintage produced from this plot, and it was a dry year, but milder in temperature than 2020.