

QUEBRADA *del* chucaco

Sparkling Cider, Brut NV



TASTING NOTES

Of bright yellow color with golden highlights, the Quebrada del Chucaco NV (non vintage) Brut Apple Cider offers a great expression of the apple varieties with which was made. Its good acidity makes a perfect balance with the slight sweetness that comes from its Brut character, making it round but fresh and very tasty on the palate. This Brut Cider is not only great to drink on its own as an aperitif, but it also pairs well with Asian food, dishes from Northern France or fruit desserts. Its tiny natural and persistent bubbles enhance its freshness.

PROCESS

The apples for this cider are handpicked between early March and beginning of April, from local orchards which, though not certified, are grown completely organic. Once in the cellar, the apples are washed, crushed and then pressed to obtain the very best part of the juice. The juice was fermented in stainless steel tanks for 2 to 3 weeks. After finishing the fermentation, the cider was kept in the same tanks for 4 to 5 months before making the final blend. Bottling and preparation for the second fermentation is done in early spring in order to benefit from the natural rise of temperatures and thus ensure a good bottle fermentation (champenoise or traditional method). The cider remained on its lees for 6 to 8 months before degorging. After removing the sediments, the liqueur de tirage is added in order to reach its Brut quality.

ANALYSIS

Varieties: Reineta, Limona, Gravenstein, Roja Chica, Alvarado et al.
Total production: 250 9L cases
Origin: Toltén Valley, Araucanía Region, Chile.
Alcohol: 7.5% vol.
Total Acidity: 3.5 (in tartaric acid)
pH: 3.67
Residual sugar: 9.0 g/L
Volatile acidity: 0.37 g/L