

Quebrada del Chucao Cider 2015

This all natural cider is made without any chemicals and minimal intervention with only hand pruning the trees once in the winter. The apples are all hand harvested and then the crushing and scratting(chipping) is done by hand in a wood press that was made with local wood from the same forests as the orchards. The juice is left to sit in the cold for 18 hours and then clarified with a long, slow, natural 3-4 week primary fermentation. The cider does not go through Malolactic fermentation and after a 2 month resting period they bottle it for the secondary fermentation. The cider is completely dry, fresh, funky, earthy, austere, and perfect to pair with dry roasted nuts, cheese, and earth savory driven dishes. 200 cases produced.



Vintage: 2015

Varietal: Reineta, Limona, Gravenstein, Roja Chica, Alvarado et al.

Case Production 12 pack:

Alcohol Content: 7.50%

Region / Location:

Vineyard: Tolten Valley, Araucanía. Chile.,

Planted:

Altitude:

Farming Practices:

Soil Type:

Trellis System:

Yield:

Stem Inclusion:

Yeast:

Winemaker:

Élevage:

Lees Contact:

Filtration Method:

Maceration / Fermentation: The juice is fermented in stainless steel tanks for 2 to 3 weeks. After the fermentation is finished, the cider is aged in the same tanks for 4 to 5 months, where it is blended and prepared for bottling.

UPC Code: 7804643650041

Cousins Diego Rivera and Matias Nahrwold started Quebra del Chucao around 2010. Diego is a practicing winemaker who wrote his thesis in cider fermentation. They work with multiple small heirloom apple orchards in a small town called Huiscaipi, just east of Villarica, in Chile's Lake Region. The orchards are approximately sixty years old, and the apples are harvested and pressed by hand before fermenting via Methode Traditional. The Sidras are dry, micro-production, and often compared to Farmhouse English or traditional Basque Ciders.