



**Origin:** Machali, Valle del Cachapoal, Chile.

**Variety:** A blend of Granny Smith and Royal Gala apples.

**Geography & Climate:** Andean foothills at 540 m.s.n.m from the "Barros Negros" area, with a strong cold influence from the Andes Mountain range.

**Orchard:** Sourced from a specific block named "The Hares", from Old trees that have between 20 and 50 years old.

**Harvest:** 2 May, 2014.

**Cidermaking:** Made from whole natural apples only. Hand harvested apples, pressed in an artisanal basket press. Then naturally decanted followed by the first fermentation at low temperature in small egg tanks. Aged in old French oak wine barrel for a year. Second fermentation in the bottle with **Traditional Method** to obtain lively natural bubbles. Unfiltered and **naturally cloudy**. Aged in the bottle for 12 months before release.

**Total Production:** 200 bottles only.

**Tasting Note:** Bright yellow color, complex nose, with fruity hints, floral and sweet spices and tea leaves flavors. The palate is dry, with a good structure and long finish.

**Service & Pairing:** Drink well chilled as an aperitif, or with white to medium ripe cheeses, and all seasonal spring/summer produce.



Sidra Espumante Natural  
EDICIÓN LIMITADA / 2014

**alai**  
LA RESERVA

**Technical Data:**

**Alcohol:** 7.0 %, **Residual Sugar:** 1.8 g/l  
**Produced in Bottles of 750 cl**

**Dry Naturally Sparkling Cider**

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