



Vintage: 2023

Vineyard: Perkinsville, Vermont

Varieties: Petite Pearl & Verona

Orchard: Barnard, Vermont

Variety: Liberty & Wild Apples

Farming: Organic & Biodynamic

26 cases/312 bottles

Notes: Florecita Rockera is a Sparkling Grape Cider made of 90% cider and 10% wine. The grapes come from a 3-acre vineyard, in southern Vermont. The grapes were harvested between September 17 - 23, and were processed the day after picking. The grapes were destemmed, foot-crushed, and pressed. Minimal skin contact during fermentation. The wine finished its fermentation in a glass demijohn and remained there until the cider was ready for blending and bottling.

The apples were gathered between October 2023 - January 2024 at La Garagista's home farm orchard. 2023 was an exceptionally abundant apple year on the farm. The cider blend is made up mostly of Liberty apples with a little bit of wild apples mixed in. The apples were processed between November 2023 - March 2024. The apples go through the process of freezing and thawing repeatedly over the course of several months before grinding them into a mash. This process concentrates both the sugars and flavors and helps break down the interior of the apple, which makes it easier to extract as much liquid as possible. (This is how we process all apples at La garagista and it's a technique that I prefer for La Montañuela as well).

The cider went through a very slow fermentation over the winter and was finally blended with the grape wine on March 20, 2024. It was bottled on April 15, 2024 at 2 brix and finished its fermentation in the bottle. No disgorgement necessary.