Colectivo Mutante PX#1 2020

This 100% Pedro Ximenez comes from a single vineyard in the Limari Valley. Fresh apricot, banana, pineapple, honeydew melon, and white flowers jump out on the nose. The bright acidity and medium body lead to notes of red apple skins, tangerines, and canned peaches with hints of chamomile, coriander, cucumber, and mint. Delicious by itself or with anything slightly spicy!!

Vintage: 2020
Varietal: Pedro Ximenez
Case Production 12 pack: 800
Alcohol Content: 13%
Region / Location: Limari
Vineyard: Single Vineyard,
Planted: 1999
Altitude: 480ft
Farming Practices: Sustainable
Soil Type: Alluvial with traces if Calcareous soil
Trellis System: Pergola
Yield: 4.8 tons/acre
Stem Inclusion: De-stemmed
Yeast: Selected
Winemaker: Colectivo Mutante
Élevage: Stainless Steel Tank
Lees Contact:
Filtration Method: Light Cartridge Filtration
Maceration / Fermentation: Cold Maceration followed by fermentation and aging in Stainless Steel Tanks
UPC Code: 7804671700008

Colectivo Mutante is a small project formed by Diego Edwards and Cedric Nicolle in 2016. They work with a grower from the Limari valley that farms and sells Pedro Ximenez grapes for Pisco production. Diego and Cedric thought that a particular 1 hectare parcel had potential for making high quality wine because of it's calcareous soil and proximity to the coast, so they decided to try their hand at making dry, still PX. Some of Chile's most highly regarded Pedro Ximenez comes from the north where the arid desert is situated next to the Pacific Ocean. They currently make about 500 cases a year, and this small project is primarily motivated by passion for and enjoyment in life. Diego owns and operates a small wine import and distribution company based in Santiago and they represent some of our favorite wines from Europe. Diego is also an avid outdoorsman and snowboarder.