

# Colectivo Mutante PX#1 2022

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: 2022  
Varietal: Pedro Ximenez  
Case Production 12 pack: 900  
Alcohol Content: 12%  
Region / Location: Limari  
Vineyard: Single Vineyard,  
Planted: 1999  
Altitude: 480ft  
Farming Practices: Sustainable  
Soil Type: Alluvial with traces of Calcareous soil  
Trellis System: Pergola  
Yield: 4.8 tons/acre  
Stem Inclusion: De-stemmed  
Yeast: Native  
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 its 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.

