



LIGER 2025

Cuvées spéciales is a series of very special batches, made using special winemaking techniques, such as skin contact, barrel fermentation, use of indigenous lees as a natural input, and more.

Apellation: Old-vine Chenin from San Carlos, rooted in sandy loam soils.

Harvest and winemaking: Hand-harvested and sorted during the third week of February. Fermentation and skin-contact maceration in concrete eggs, then aged on the lees in second-use oak barrels for 9 months, with regular bâtonnage. Bottled unfiltered.

Vineyard age: 40 years old

Yield: 8 tons per hectare

First vintage: 2025

RATINGS

Vinous: 91 pts