

Pet Nat 101

Cider School with Cider Culture



Ain't
that the
Bernies

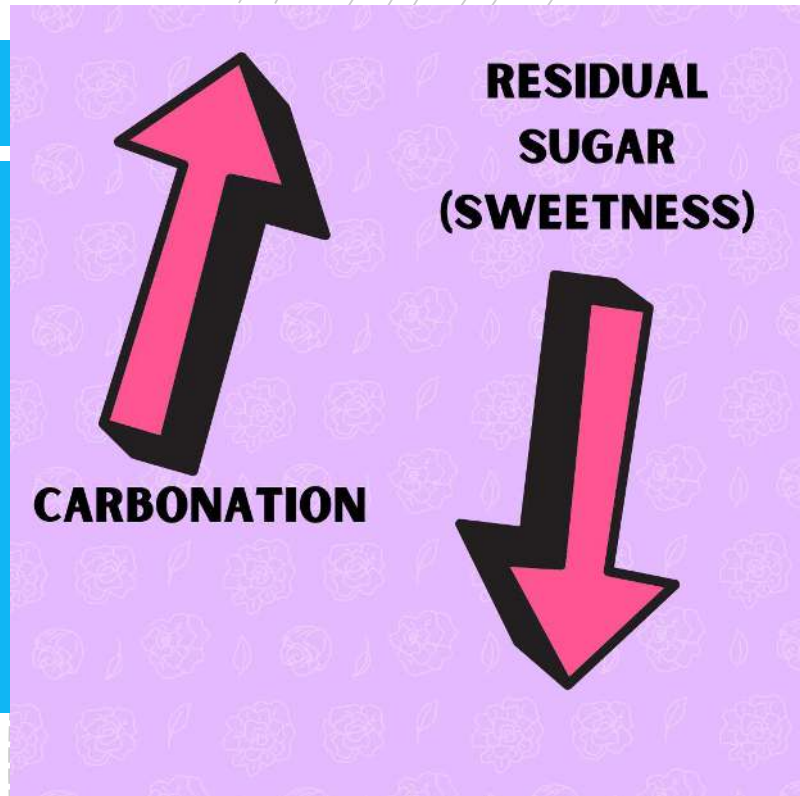


What is Pet Nat?

- *Pet Nat* is short for *Pétillant-naturel*, which translates to (natural sparkling)
- It also the same term as, *méthode ancestrale* and is the oldest method of making sparkling wines.
- It is thought that cidermakers actually invented the method, not winemakers.

How do you make Pet Nat

- The cider/wine is bottled before primary fermentation is finished
- Natural bubbles are created in the bottle as the final sugars are turned into alcohol.
- In the true expression of pet nat production, no additions of yeasts or sugars are allowed, although some modern producers are not adhering to this practice.
- Nothing in / Nothing out aka "Zero/Zero"
- Fermented spontaneously with native yeasts.



- Carbonation levels vary from still (sidra natural from the basque region) to champagne levels of carbonation. This is because you don't know exactly how the fermentation will finish.
- Sweetness levels vary from bone dry to off-dry
- Pet Nats have a reputation for being funky and many are, but they can also be clean and bright.
- Usually a bit lower in alcohol than typical ciders and wines.

Other ways to carbonate:

Traditional Method (Bottle Conditioned)

- Yeast and sugar are added after primary fermentation is complete and secondary fermentation takes place in the bottle.
- Disgorging to remove lees if needed

Charmat Method (Prosecco)

- Secondary fermentation in a tank
- Bottled with bubbles created during fermentation

Forced carbonation

- CO₂ is added from a pressurized tank









