

Carrodilla Canto de Luna

THE FACTS

COUNTRY: Mexico

REGION: Baja California

APPELLATION: Valle de Guadalupe

CEPAGE: 43% Cabernet Sauvignon, 33% Tempranillo, 24% Syrah

WINEMAKING: A blend of grapes from two organically farmed vineyards sites, one in Valle de Ojos Negros and the other in Valle de Guadalupe.

Grapes were hand harvested and manually sorted before being pressed and left to ferment in stainless tanks for 3 weeks. After fermentation, the wine was racked off the lees and returned to a stainless tank for an additional 9 months of aging. Bottled with minimal filtration and no fining. Sulfites 25 PPM.

ALCOHOL BY VOLUME: 14.0%

AGING: 9 months in stainless steel tanks.

ANNUAL PRODUCTION: 4500 cases

THE STORY

Founded in 2009 by the Perez Castro family with the intention of making an organic/biodynamic winery in Valle de Guadalupe, Baja California. The winery has become the reference estate promoting organic practices in Mexico.

PHILOSOPHY: Their philosophy is to make wines that honestly reflect the land and climate they came from and to respect place by using organic and biodynamic farming and winemaking practices.

BIOGRAPHY: Founded in 2009 Carrodilla has become one of the leaders of the organic and biodynamic winemaking movement in Valle de Guadalupe. While still a boutique production they now make 8,500 cases annually.

THE ADJECTIVES

OVERALL: bright and fruit forward stainless steel red

AROMAS / FLAVORS: bright red fruits, fresh crushed herbs and spices, dark chocolate, espresso

MOUTHFEEL: bright, fruit forward, medium bodied.

THE SELLING POINTS

Organic farmed, small batch, fresh light, and fruit forward

SUSTAINABILITY: Certified Organic, Biodynamic In Practice, Green Practicing, Sustainable In Practice, Minimal Intervention / Augmentation

PAIRINGS: Spicy foods, complex sauces, tacos de canasta

