

Duoma

Pet Nat Rosado

THE FACTS

COUNTRY: Mexico

REGION: Baja California

APPELLATION: Valle de Guadalupe

CEPAGE: 50% Grenache, 50% Grenache Blanc

WINEMAKING: Both varieties were harvested on the 7th of September and co-fermented on ambient yeast for 15 days before being bottled. The wine was not filtered or fined at any point during the process, and no sulfites were applied at any point either.

ALCOHOL BY VOLUME: 12.0%

AGING: Aged on the bottle for 6 months before being disgorged.

ANNUAL PRODUCTION: 250 cases

THE STORY

Founded in 2016 by co-winemakers and husband and wife duo Elicer Arroyo and Carla Torres as a dedication to themselves and their talents after having made wine for numerous other projects in the Baja region.

PHILOSOPHY: Make wines that are a sincere expression of place, and the exude the jubilation with which they approach life. Wine for them needs to be honest but also alive and full of love!

BIOGRAPHY: Starting with a micro production in 2016, Duoma has grown to a production of over 2,000 cases annually and their facility serves as a custom crush for many small projects as well. Among their many talents, they have become one of the primary reference points for Pet Nats in Mexico and are making what many consider to be the best sparkling wines in the country.

THE ADJECTIVES

OVERALL: Bright and crisp, with beautiful textured mouthfeel,

AROMAS / FLAVORS: Watermelon, dark and light red fruits and floral notes

MOUTHFEEL: Elegant mousse, bright and balanced acidity

THE SELLING POINTS

Organic farming, native fermentation, no sulfites but clean!

SUSTAINABILITY: Vegan, Green Practicing, Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation, No Sulfites Added

PAIRINGS: Salads, baked and breaded chicken, light fish, and desserts

