

Duoma Pet Nat Blanco

THE FACTS

COUNTRY: Mexico

REGION: Baja California

APPELLATION: Valle de Guadalupe

CEPAGE: 100% Muscat

WINEMAKING: Harvested on September 1st and fermented on native yeast in stainless steel tanks for 15 days and bottled when fermentation was approximately 3/4 complete. This wine is made without sulfites, had no extraction techniques such as pump overs employed during fermentation, and was not filtered or fined at any point during the process.

▮ **Sulfites:** 0 ppm

ALCOHOL BY VOLUME: 11.5%

AGING: 4 months on the lees before disgorging.

ANNUAL PRODUCTION: 150 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, floral, tropical, balanced

AROMAS / FLAVORS: peach skin, mandarin orange, white flowers, lychee

MOUTHFEEL: Clean crisp mousse, balanced acidity

THE SELLING POINTS

clean, bright, fresh, aromatic, floral

PAIRINGS: Seafood, salads, fish but also chocolate and fruit deserts

