

Carrodilla Ir y Venir

THE FACTS

COUNTRY: Mexico

REGION: Baja California

APPELLATION: Valle de Guadalupe

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: Harvest occurred on the 19th and 25th of August in small baskets to prevent bruising and in the early morning to preserve freshness. Once at the winery, the grapes were whole cluster pressed and fermented at low temperatures in open top stainless steel tanks for 20 days. After fermentation was complete the wine was racked off the lees and left to rest in stainless steel tanks for 6 months before bottling. Sulfites: 25 ppm

ALCOHOL BY VOLUME: 13.5%

AGING: Stainless steel tanks for 6 months before bottling.

ANNUAL PRODUCTION: 713 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: Fresh and approachable white with bright acidity.

AROMAS / FLAVORS: citrus notes of lemon and lemongrass, grapefruit, white peach, fresh cut lawn and honeydew melon

MOUThFEEL: light and crisp, bright acids, smooth finish

THE SELLING POINTS

Fresh, crisp and medium acid white. Excellent with food.

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

PAIRINGS: salads, fresh seafood, any spicy food you would normally squeeze a lime over.

