

Tres Raices Chardonnay Barrel Fermented

THE FACTS

COUNTRY: Mexico
REGION: Guanajuato
APPELLATION: Dolores Hidalgo
CEPAGE: 100% Chardonnay
WINEMAKING: Harvested by hand on August 14th. Manual sorting proceeded a gentle press and fermentation in 1st use French Oak barrels. After fermentation, the wine was racked off the lees and finished in concrete eggs for 4 months before bottling. Sulfites: 35 ppm
ALCOHOL BY VOLUME: 13.0%
AGING: 4 months in concrete eggs
ANNUAL PRODUCTION: 1665 cases

THE STORY

Founded in 2012 by Roberto Guerrero & Alma Peña in honor of their three children. The name Tres Raices translates to "three roots" in English and is a reference to their sons. They are the leader in red wines from this region, but are also the champions of method champenoise made from 100% Pinot Noir!

PHILOSOPHY: Minimal intervention and sustainability are cornerstones of the operation, stemming from an intention to make place-based wines that are a true expression of the soils and vines they come from. Organic farming is only a start.

BIOGRAPHY: Founded in 2021, they now have 200 acres under vine, with almost all having undergone full organic conversion. Their goal is to make place based wines that honor not only allow the region to shine through int the glass but Mexico to have a wine to be proud of.

THE ADJECTIVES

OVERALL: Complex, elegant and strikingly crisp.

AROMAS / FLAVORS: Green apples, pineapples, starfruit, and a touch of vanilla

MOUTHFEEL: bright, linear, smooth but with astonishing acidity.

THE SELLING POINTS

crisp chardonnay, small production, organically farmed

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

PAIRINGS: Fish, crab, risotto, saffron, thyme and tarragon

