

Tres Raices Tre Sangiovese

THE FACTS

COUNTRY: Mexico

REGION: Guanajuato

APPELLATION: Dolores Hidalgo

CEPAGE: 100% Sangiovese

WINEMAKING: Harvested by hand on the 13th of September. Manual sorting proceeded a gentle press (looking for light extraction) and fermentation in stainless steel tanks. After fermentation, the wine was left in the tanks for an additional 9 months and then bottled with minimal filtration. Sulfites: 35 ppm

ALCOHOL BY VOLUME: 13.0%

AGING: 9 months in stainless steel.

ANNUAL PRODUCTION: 2,000 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 into the glass but Mexico to have a wine to be proud of.

THE ADJECTIVES

OVERALL: Youthful energetic red

AROMAS / FLAVORS: Cherry, roasted tomato, sweet balsamic, oregano, espresso

MOUTHFEEL: Medium bodied, bright and fresh. Smooth.

THE SELLING POINTS

Bright fruit forward red, perfect BTG.

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

PAIRINGS: Hard cheeses, braised or stewed chicken, mushrooms, pasta, pizza, sausage, tomato-based sauce.

