

# Tres Raices Nebbiolo Sangiovese

## THE FACTS

**COUNTRY:** Mexico

**REGION:** Guanajuato

**APPELLATION:** Dolores Hidalgo

**CEPAGE:** 70% Nebbiolo, 30% Sangiovese

**WINEMAKING:** Harvested by hand on the 8th and 15th of September.

Manual sorting preceded a gentle press and separate fermentation in stainless steel tanks. After fermentation the wine was blended and transferred to 1st use French Oak barrels 12 months of aging. Bottled without fining and minimal filtration. Sulfites: 40 ppm

**ALCOHOL BY VOLUME:** 12.8%

**AGING:** 12 months in 1st use French oak.

**ANNUAL PRODUCTION:** 1,500 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:** Bold and structured but with balance and finesse.

**AROMAS / FLAVORS:** Rose, tar, anise, clay, tomato skin, cherry and espresso.

**MOUTHFEEL:** Full bodied but not heavy at all. stain tannins.

## THE SELLING POINTS

Unique, bold but balanced, stage wine.

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

**PAIRINGS:** Roasted red meat, hard cheese, fondue, pasta with a tomato based sauce.

