

Tres Raices Pinot Noir

THE FACTS

COUNTRY: Mexico

REGION: Guanajuato

APPELLATION: Dolores Hidalgo

CEPAGE: 100% Pinot Noir

WINEMAKING: Harvested by hand on September 2nd. Manual sorting proceeded a gentle press and fermentation in stainless steel tanks. After fermentation the wine was transferred into 1st use French Oak barrels for 12 months of aging. Bottled without fining and only minimal filtration. Sulfites: 35 ppm

ALCOHOL BY VOLUME: 13.0%

AGING: 12 months in French oak

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: Elegant and rounded with silky smooth tannins.

AROMAS / FLAVORS: Cherry, raspberry, clove, mushrooms, vanilla, allspice

MOUThFEEL: Medium bodied, with no harsh edges.

THE SELLING POINTS

truly fantastic Pinot Noir from Mexico!

AWARDS: 92pts Guia Peñin

PAIRINGS: Braised chicken, pork loin, roasted duck, salmon, ahi tuna.

