

Tres Raices Rose

THE FACTS

COUNTRY: Mexico

REGION: Guanajuato

APPELLATION: Dolores Hidalgo

CEPAGE: 50% Caladoc, 50% Grenache

WINEMAKING: Harvested by hand on August 14th and 15th. Manual sorting proceeded a gentle press and fermentation in stainless steel tanks at the lowest temperatures possible to preserve fruit aromatics and freshness. After fermentation, the wine was racked off the lees left to rest in stainless tanks for 4 months before bottling. Sulfites: 35 ppm

ALCOHOL BY VOLUME: 12.5%

AGING: stainless steel tanks for 3 months

ANNUAL PRODUCTION: 2,500 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: Dry rosé with balanced fruit and acid

AROMAS / FLAVORS: citrus, strawberries, spring air, watermelon rind

MOUTHFEEL: light bodied, elegant, crisp acidity

THE SELLING POINTS

light, fresh, high acid, dry rosé, organic farmed

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

PAIRINGS: Salads, spicy food, molé, sunshine!

