

Tres Raices Cabernet Franc Merlot

THE FACTS

COUNTRY: Mexico

REGION: Guanajuato

APPELLATION: Dolores Hidalgo

CEPAGE: 60% Cabernet Franc, 40% Merlot

WINEMAKING: Harvested by hand on the 4th and 6th of September. Manual sorting proceeded a gentle press and separate fermentation in stainless steel tanks. After fermentation, the Cab Franc was transferred to 1st use French Oak barrels and the Merlot to concrete egg for 12 months of aging. Blended before bottling without fining and minimal filtration. Sulfites: 35 ppm

ALCOHOL BY VOLUME: 13.5%

AGING: Cab French oak. Merlot concrete egg. 12 months.

ANNUAL PRODUCTION: 1,250 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 elegant. Size with restraint.

AROMAS / FLAVORS: Strawberry, raspberry, crushed gravel, chili pepper

MOUTHFEEL: Medium-plus body smooth and refined.

THE SELLING POINTS

Bold but fresh, organic, smooth and elegant.

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

PAIRINGS: Roasted beef, eggplant, strong flavored cheeses, pork esp. with fruit sauce, roasted vegetables.

