

The Carrodilla Estate

- This estate represents the first certified organic and biodynamic vineyards in Mexico.
- All of the monovarietal wines are made from estate fruit.
- Their southwestern facing vineyard site is located 11 miles up the Valle de Guadalupe from the Pacific at an elevation of 1,000 ft.
- They are one of the the first wineries in Mexico to make a fully certified organic and biodynamic wine.
- Their organic certifications come from the USDA and CCOF.
- Their biodynamic certification comes from IMO, with a second certification from Demeter planned to take effect in 2020.
- To visit Carrodilla is to visit a true working farm, only part of the project is growing grapes and making wine.

Total production: 34.5 acres under vine, 7 wines, 8,500 cases



2022 Ir y Venir - La Carrodilla

Tasting Notes and Drinking Window:

A light bodied and lively white wine that is ready to drink right out of the gate from the biodynamic and organically farmed estate of Finca Carrodilla. Dominated by the voice of Sauvignon Blanc, but with a much higher percentage of Chenin Blanc than previous vintages and MUCH lower alcohol, this is a dazzler that just keeps getting better. In addition to the tropical notes expressed in many of the Sauvignon Blancs of this region, the Chenin adds a higher level of acidity and a range of floral notes that broaden out the nose and palate. Enjoy upon release and for the next 3 - 4 years.

Only 250 cases made

Drinking window: Upon release - 3-4 years

Vintage:

2022

Blend:

63% Sauvignon Blanc, 37% Chenin Blanc

Producer:

La Carrodilla

Winemaker:

Gustavo Gonzales - Mexican

Vineyards:

The grapes for this wine were harvested from 2 vineyard sites:
Valle de Guadalupe – Chenin Blanc. Estate vineyards planted in 2013 in sandy soils 8 miles from the Pacific on the southwest facing slope of Valle de Guadalupe. Harvested on Aug 25th
Valle de Guadalupe - Sauvignon Blanc. Paraiso Vineyard planted from 2002 to 2005 in sandy soils containing some clay. Site is located very close to the Carrodilla winery on the same side of the valley. Harvest was on Aug 19th.

Winemaking:

Harvest occurred on the 19th and 25th of August in small baskets to prevent bruising and in the early morning to preserve freshness. Once at the winery, the grapes were whole cluster pressed and fermented at low temperatures in open top stainless steel tanks for 20 days. After fermentation was complete the wine was racked off the lees and left to rest in stainless steel tanks for 6 months before bottling.

Sulfites: 50 ppm

Farming:

Organic, sustainable

Alcohol:

12.8%