

The Octagono Estate

Marcelo Castro Vera returned from working in hotels in the United States and opened El Nidal, a shipping container hotel in the mountains of Central Mexico. From that base came a distillery, a brewery, a communal eatery, and finally a winery: Octagono. The winery is run mostly by women and directed by winemaker Celia Morales. Fermentations and aging are in buried amphoras (made by local artisans), grapes are pressed by hand and trod by foot, and there's no use of sulfur or other additives.

Details:

- Their wines are fermented for up to 9 months in buried clay pots molded by local San Felipe and Dolores Hidalgo artisans. The process of sourcing these vessels brought about the revival of ancestral methods of making pottery - a tradition almost lost in time in a compromise for a quicker way of making pottery that satisfies mass demand. In forming the amphoras they tried to recreate the classic Georgian kvevri form and ended up with a hybrid that has a particular Mexican imprint. It is their hope that as natural winemaking gradually picks up in Mexico, more winemakers turn to local artisans to source their amphoras, instead of turning to foreign experts, thereby boosting local economies and breathing new life into this millenarian art form.
- The concept of Octagono is rebellious by nature; they are making a point for each of us to conquer our fears and defy our comfort zones.
- The grapes they work with are grown by farmers that mirror this quality by insisting to grow their grapes naturally, sometimes choosing unpopular varieties that Octagono so enjoys working with - like Rosa del Peru. They don't shy away from experimenting with table grapes, like Red Globe, which has delivered a surprise with its unexpected joyous temperament. The minds behind Octagono live for these experiences that fire them up even more to continue innovating and pushing boundaries.

Total Production: 5 wines, 2,000 cases



2022 Blanco - Octagono

Tasting Notes and Drinking Window:

This is a wine whose aroma, body, appearance and flavor are all synonymous with the essence of sunlight. As with all of the Octagono wines, the kinetic state that wine is in before it becomes what most of us think of as wine is what they've managed to suspend here. Floating in some dimension where this period of time came to a standstill, their wines are utterly unique and penetrating. This 2022 of 100% Macabeo is one of their best examples of this to date. Bottled unfined and unfiltered with a ladle and a funnel you can anticipate bottle variation here as the process of getting the wines from the buried amphoras to the bottle is not commercial or expedited in any way. All emphasis on raw pure expression here. Get ready for a wild ride.

500 cases made

Drinking Window: Upon release - unknown

Vintage:

2022

Blend:

100% Macabeo

Producer:

Octagono

Winemaker:

Celia Morales

Vineyards:

Grapes were sourced from a parcel of 15-year-old vines planted on silty clay-loam soils at 2000 meters above sea level.

Winemaking:

Grapes were destemmed, foot trodden, and fermented and macerated on the skins for 1 to 4 weeks in clay vessels before racking off the skins to rest for 6 months on the lees in the same amphoras before bottling. All Octagono wines are natural, unfiltered, unfined and fermented with whole grape clusters on ambient yeast, and skin contact. SO2 is never added at any point in the process.

Sulfites: No sulfites added

Farming:

Organic, biodynamic, sustainable

Alcohol:

11%