

**The Carrodilla Estate**

- **Founded:** 2009 by Fernando Pérez Castro
- **Winery location:** The winery and its vineyards are located in Valle de Guadalupe - mid valley, southern facing slope in the ejido of Francisco Zarco.
- **Region and grape source:** The winery is located in the center of Valle de Guadalupe, 10 miles from the Pacific Ocean. Grapes are estate sourced for all wines with the exception of "Canto de Luna" and "Ir y Venir".
- **Vineyard location, elevation and grape varieties:**
  - **Valle de Guadalupe** - estate vines - Southwest facing on a gentle slope, 1000 ft elevation. (Tempranillo, Cabernet Sauvignon, Syrah, Chenin Blanc)
- **Winemaker:** enologist Gustavo González (US born, Mexican heritage)
- **Notes**
  - This estate represents the first certified organic and biodynamic vineyards in Mexico.
  - All of the monovarietal wines are made from estate fruit.
  - 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.
  - Head wine maker Gustavo González, was the head winemaker for Italy's famous Super Tuscan "Masseto" during the early the late 90s and early 2000 vintages.
  - The labels are commissioned pieces by Tijuana based female LGBTQ artist Foi Jimenez.

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



**2023 Canto de Luna - La Carrodilla**

**Tasting Notes and Drinking Window:**

The only red blend made from this organic certified estate, this vintage is composed of almost half Cabernet Sauvignon. The generous structure of the Cabernet leads the way in this vintage in a wine that is perhaps a bit more serious than in vintages past with more structure for aging but not so much that it will leave the hedonists out there wanting. All of the layers of complexity unfold willingly as a desert flower in the spring leaving you thirsty for more after each sip. Since the wine never sees aging in oak barrels, you get to see the quality of fruit here, what a lovely display it is.

**4,200 cases made**

**Drinking window: Upon release - 10 years**

**Vintage:**  
2023

**Blend:**  
43% Cabernet Sauvignon, 33% tempranillo, 24% Syrah

**Producer:**  
La Carrodilla

**Winemaker:**  
Gustavo A. Gonzalez - Mexican

**Vineyards:**  
**Valle de Ojos Negros** - 2,500 ft elevation - red clay and calcareous sand mix. Planted in 2001.

**Valle de Guadalupe** - Paraiso Ranch, 1,000 ft planted in 2005. Soils mainly sandy with a mix of clay and decomposed granite.

**Winemaking:**  
Fermentation occurred in open top stainless steel tanks over a period of 14 days on skins and seeds. Wine was then racked off the sediment and then returned to the same tank and aged for 9 months.

**Sulfites: 25 ppm**

**Farming:**  
Organic, sustainable

**Alcohol:**  
14%