

**The Viñas del Tigre Estate**

- **Founded:** 2006 by the Quesada Lucero family

- **Winery location:** The winery and their vineyards are located in Valle del Tigre approximately 2 miles from the Pacific Ocean. All red grapes are sourced from their estate vineyards.

- **Region and grape source:** Various (see below)

- **Vineyard location, elevation and grape varieties:**

- **Valle del Tigre** – Estate vineyards planted in 2006 at an elevation of 850 ft - (Tempranillo, Nebbiolo, Merlot, Malbec, Misión, Cabernet Sauvignon, Cabernet Franc, Syrah, Sauvignon Blanc, Chenin Blanc, Moscato). This is a winery unto itself in a valley that runs almost parallel to the Pacific, lying just beyond the first ridgeline that separates the land from the ocean. Soil is a combination of clay, sand and river rocks and a substantial amount of organic matter. The tenderness and wholeness with which Aldo tends to this estate cannot be condensed into words, but suffice it to say that if there is a spiritual version of farming, this is it.

- **Valle de Guadalupe** – A forgotten parcel of the Magoni Ranch planted in the 1940s at an elevation of 1150 ft. (Colombard and Chardonnay) This vineyard was essentially abandoned before Aldo started tending to it in 2019. Forlorn and wild, this parcel is dry farmed and organic by default. Soil is a combination of clay and granite.

- **Winemaker:** Aldo C. Quesada Lucero - Mexican

- **Other notes:**

- A farmer by trade, Aldo considers his principal task to care and nurture the soil, stating that it is the soil that takes care of the plant – as long as you care for the soil, the plant will be taken care of.

- Aldo is the kind of person in whom there is no fine line between everyday living and a “spiritual” life. Everything he does is imbued with a consciousness of the global intentions he has in mind. He believes this has an enormous effect on everything from the compost he makes on site to the way the fermentations progress in his wines. An interesting consideration when you taste his wines.

- When asked to summarize the ethos of his estate Aldo says, “Love, respect and care for the environment that drives a constant seeking for sustainability and dictates that their production will always remain small without the use of chemicals of any kind.

**Total Production: 600 cases, 4 wines**



**2023 Zopilote - Viñas del Tigre**

**Tasting Notes and Drinking Window:**

A wine from Viñas del Tigre that changes completely from vintage to vintage, Zopilote is the Tigre label which he uses to take advantage of whatever unique situation the vintage produces without being beholden to the more consistent and rigid approach he takes with his other wines. In 2023, he had an opportunity to buy grapes from two organically farmed vineyards in Valle de Guadalupe that he hadn't worked with before but which he immediately fell in love with. Both were planted in 2005, so the vines are still in their adolescent phase, producing fruit of a wild and delightfully rambunctious quality. While you've probably not tasted anything like this before, you're certain to enjoy the ride. Always a stunning snapshot of the vintage this iteration of Zopilote is destined to turn some heads.

**75 cases made (25 allocated to the US)**

**Drinking Window: upon release – 4 years**

**Vintage:**

2023

**Blend:**

70% Malbec, 30% Moscatel

**Producer:**

Vinos del Tigre

**Winemaker:**

Aldo C. Quesada Lucero - Mexican

**Vineyards:**

Tempranillo –Valle de Guadalupe Granite soil and based on regenerative agriculture  
Listan Negro – Valle de Guadalupe – very small vineyard site of less than an acre with soils of clay and granite.

**Winemaking:**

Harvested in late September by hand in small lots to prevent bruising. Each grape was fermented separately, with the Tempranillo fermenting in neutral French oak and the Listan in stainless steel. Primary fermentation was quite quick (10 days) after which the wines were left to carry out additional settling (including malolactic fermentation) over the course of the next 10 months before bottling.

Like all wines from Vinos del Tigre, the fermentation was carried out with native yeast, never received corrections of any kind, was not fined or filtered, and never saw sulfites at any point in the process.

**Sulfites: No sulfites added**

**Farming:**

organic, sustainable

**Alcohol:**

12.8%