

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). Soil is a combination of clay, sand and river rocks and a substantial amount of organic matter.
 - **Valle de Guadalupe** – Magoni Ranch planted in the 1940s at an elevation of 1150 ft. (Colombard and Chardonnay). Abandoned before Aldo brought it back to life. Soil is a combination of clay and granite.
 - **Valle San Quintin** - (Malbec) 3 hectares of vines planted in 2015 at an elevation 280 ft in clay and sandy soils. Organically farmed.
 - **Valle de la Grulla** - (Misión) 2 hectares of vines planted in 2016 at an elevation of 920 ft in soil of silt and clay. Organically farmed.
- **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.



2023 La Cachora - Viñas del Tigre

Another lip-smacking light and crisp blend of Malbec and Listan Negro (aka Mission), from the wizard natural winemaker Aldo Quesera of viñas del Tigre. While the fruit for this gem doesn't come from Aldo's acclaimed vineyards, he is sourcing the grapes from two vineyards with organic certification in the southern end of Baja's Northern Viticultural region. Light on it's feet as the previous vintage but with an additional notch of depth and complexity, this wine is sure to dazzle with its pure deliciousness.

150 cases made (30 allocated to the US)
Drinking Window: upon release – 4 years

Vintage:
 2023

Blend:
 60% Malbec, 40% Listan Negro

Producer:
 Viñas del Tigre

Winemaker:
 Aldo C. Quesada Lucero - Mexican

Vineyards:
Valle San Quintin - (Malbec) 3 hectares of vines planted in 2015 at an elevation 280 ft in clay and sandy soils. Organically farmed.
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Winemaking:
 Grapes were harvested in late August pressed and left to ferment in a stainless steel tank for 15 days. Once fermentation was complete, the wine was left to rest in a stainless steel tank for 3 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:
 11.5%

Total Production: 600 cases, 4 wines