

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



2022 Burro Choyero - Viñas del Tigre

Tasting Notes and Drinking Window:

The 2022 Burro Choyero was originally intended to be a Colombard like the 2021 but when you're a farmer dedicated to using old vines and dry farming them, occasionally nature doesn't provide you with any fruit. Winemaker Aldo Quesera make a quick pivot and teamed up with an organic farm that had tasted his previous wines and was excited about selling him fruit. A 100% Chardonnay like you have never tasted before, this is an utterly naked and zingy expression of what the fruit has to offer. Leave it to Aldo, (who was featured in Nat Geo for his approach to farming in the face of climate change) to come up with an expression of Chardonnay that reads like this.

80 cases made (10 allocated to the US)
Drinking Window: upon release – 7 years

Vintage:
2022

Blend:
100% Chardonnay

Producer:
Viñas del Tigre

Winemaker:
Aldo C. Quesada Lucero - Mexican

Vineyards:
Valle de Guadalupe – A forgotten parcel of the Magoni Ranch planted in the 1940s at an elevation of 1150 ft. 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.

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%