

The Hacienda Guadalupe Estate

- Established in 2008, Gaby Melchum and Daniel Sanchez have created a multi-dimensional project with not only estate-grown wines, but also one of the best restaurants and hotels in the region.
- Their estate vineyards are located adjacent to their winery on a northwest facing slope near the valley's end at 1,100ft elevation. Their 4 monovarietals, are small batch wines that originate from their organically farmed vineyards.
- The Syrah and Grenache that make up their delicious rosé are sourced from the prestigious vineyards of Joe Malagon in the ejido of Francisco Zarco in Valle de Guadalupe. Lower lying (900 ft) with a soil profile containing a higher percentage of sand than clay, Malagon's vineyards are known to produce grapes with a good backbone of acidity, lighter skins, and brighter fruit flavors.

Total production: 7 wines, 2,700 cases



2023 Gaby Rosé - Hacienda Guadalupe

Tasting Notes and Drinking Window:
Boasting a slightly lighter color in this vintage thanks to a shorter time on the skins, this vintage is crisp as a Provencal rosé but with the shape and mouthfeel that's Kardashian. Holding on to its bold nature, this vintage figured out a way to class it up another notch.
500 cases made
Drinking window: Now - 3 years

Vintage:
2023

Blend:
50% Grenache, 50% Syrah

Producer:
Hacienda Guadalupe

Winemaker:
Daniel Lonnberg - Chilean by birth lives in Mexico

Soil:
Mostly clay mixed with a little bit of sand.

Winemaking:
Hand harvested and hand selected before a light press and 18 hours of contact with the skins. Fermented for 15 days in stainless steel tanks then racked off the lees and aged for an additional 3 months in stainless steel.

Sulfites: 40 ppm

Farming:
Sustainable

Alcohol:
12%