

**The Octagono Estate**

Marcelo Castro Vera returned from working in hotels in the United States and opened El Nidal, a shipping container hotel in the mountains of Central Mexico. From that base came a distillery, a brewery, a communal eatery, and finally a winery: Octagono. The winery is run mostly by women and directed by winemaker Celia Morales. Fermentations and aging are in buried amphoras (made by local artisans), grapes are pressed by hand and trod by foot, and there's no use of sulfur or other additives.

**Details:**

- Their wines are fermented for up to 9 months in buried clay pots molded by local San Felipe and Dolores Hidalgo artisans. The process of sourcing these vessels brought about the revival of ancestral methods of making pottery - a tradition almost lost in time in a compromise for a quicker way of making pottery that satisfies mass demand. In forming the amphoras they tried to recreate the classic Georgian kvevri form and ended up with a hybrid that has a particular Mexican imprint. It is their hope that as natural winemaking gradually picks up in Mexico, more winemakers turn to local artisans to source their amphoras, instead of turning to foreign experts, thereby boosting local economies and breathing new life into this millenarian art form.
- The concept of Octagono is rebellious by nature; they are making a point for each of us to conquer our fears and defy our comfort zones.
- The grapes they work with are grown by farmers that mirror this quality by insisting to grow their grapes naturally, sometimes choosing unpopular varieties that Octagono so enjoys working with - like Rosa del Peru. They don't shy away from experimenting with table grapes, like Red Globe, which has delivered a surprise with its unexpected joyous temperament. The minds behind Octagono live for these experiences that fire them up even more to continue innovating and pushing boundaries.

**Total Production: 5 wines, 2,000 cases**



**2022 Naranja - Octagono**

**Tasting Notes and Drinking Window:**

Those looking for a tidal wave of expression need look no further than the 2022 Naranja from Octagono. Loaded with citrus fruits on the nose and the palate both interlaced with fresh cut herbs, there really is no parallel to this wine or any of those that Octagono makes but this vintage is a clear champion of their concept: to make wine with the lowest intervention possible, nothing added nothing taken away. Pure expression of place. This wine, like all of the wines Octagono makes is as fresh, striking and radical as any wine you're likely to find. Those looking for the most pure expression of place in wines made by natural methods with zero intervention have found what they are looking for here. Octagono is the only winery in Mexico using exclusively buried (locally made) clay amphoras for fermentation and aging, and along with a commitment to a completely natural approach use no electricity or even the most basic machines in the harvest or winemaking process.

**500 cases made**

**Drinking window: upon release 3 years**

**Vintage:**  
2022

**Blend:**  
80% Moscatel, 20% Semillon

**Producer:**  
Octagono

**Winemaker:**  
Celia Morales

**Vineyards:**

Grapes were sourced from a vineyard planted in 2005 on silty clay-loam soils at an elevation of 6,500 ft.

**Winemaking:**

Grapes were destemmed, foot trodden, and fermented and macerated on the skins for 6 - 8 months before racking off the skins before bottling.

All Octagono wines are natural, unfiltered, unfinned and fermented with whole grape clusters on ambient yeast, and skin contact. SO2 is never added at any point in the process.

Sulfites: No sulfites added

**Farming:**

Organic, biodynamic, sustainable

**Alcohol:**

11%