

**Duoma Winery**

- DuoMa was created in 2016 by husband and wife team Eliecer Arroyo and Carla Torres as a small oenological project focused on creating expressive and honest wines that reflect accurate varietal expression and the place they come from.
- Their philosophy is to create wines that reflect the purity of the grape without modification or alteration, To achieve this they focus on minimal intervention, applying modern oenological techniques and manual procedures. When at all possible they chose to use their hands in the winemaking process knowing that by doing so the quality of their wines will be enhanced...two hands that become an element of the wine.
- A small winery that does not yet own its own vineyards, Duoma sources from a number of organically farmed vineyards sites in the Valleys of Guadalupe, Ojos Negros, Santo Tomas and San Vicente.
- The name Duoma is a combination of the Spanish words for two "dos", and hand "mano" and symbolizes the fact that two sets of hands came together to make these wines.
- The elegance of their concept is summarized in the feeling readily apparent in the presence of this couple and this, in combination with their penchant for simplicity and innovation, is captured by the Quonset hut structure of their winery located on a hill in the center of Valle de Guadalupe.
- native yeasts, low sulfites, minimal intervention, and use of hands as much in the process of making the wines are components that breathe life into these delightfully refreshing wines.

**Total production: 6 wines, 2,000 cases**



**2022 Nebbiolo - Duoma**

**What to Expect and Drinking Window:**

This is one of the very few Nebbiolos from Mexico that never sees any oak aging. Here are of the angular rough and tumble character of the grape is on full display and it recalls how the variety expresses in regions in Italy outside of the highly clone driven and farming intensive regions of Barolo and Barbaresco such as Boca where the variety is likely to have originated. Countryside Nebbiolo if you will. Sincere, honest and comforting all at once.

**240 cases made**

**Drinking window: upon release (with decant) - 10 years**

**Vintage:**

2022

**Blend:**

100% Nebbiolo

**Producer:**

Duoma

**Winemakers:**

Eliecer Arroyo and Carla Torres

**Vineyards:**

Grapes are sourced from a small family owned vineyard in Valle de San Vicente. Vines were planted in 1980 in sandy soils at an elevation of 900 ft.

**Winemaking:**

After a harvest in mid October, the grapes were destemmed and pressed and the juice was fermented on the skins for 15 days in stainless steel tanks. As with all of Duoma's wines, the fermentation started spontaneously on ambient yeasts in the winery. After fermentation the wine aged for an additional 6 months in stainless steel.

**Sulfites: 35 ppm**

**Farming:**

Organic

**Alcohol:**

14.0%