

The Carrodilla Estate

- **Founded:** 2009 by Fernando Pérez Castro
- **Winery location:** The winery and its vineyards are located in Valle de Guadalupe - mid valley, southern facing slope in the ejido of Francisco Zarco.
- **Region and grape source:** The winery is located in the center of Valle de Guadalupe, 10 miles from the Pacific Ocean. Grapes are estate sourced for all wines with the exception of Canto de Luna, Ir y Venir, and Poles.
- **Vineyard location, elevation and grape varieties:**
 - **Valle de Guadalupe** - estate vines - Southwest facing on a gentle slope, 1000 ft elevation. (Tempranillo, Cabernet Sauvignon, Syrah, Chenin Blanc)
- **Winemaker:** enologist Gustavo González (US born, Mexican heritage)
- **Notes**
 - This estate represents the first certified organic and biodynamic vineyards in Mexico.
 - All of the monovarietal wines are made from estate fruit.
 - They are one of the the first wineries in Mexico to make a fully certified organic and biodynamic wine.
 - Their organic certifications come from the USDA and CCOF.
 - Their biodynamic certification comes from IMO, with a second certification from Demeter planned to take effect in 2020.
 - To visit Carrodilla is to visit a true working farm, only part of the project is growing grapes and making wine.
 - Head wine maker Gustavo González, was the head winemaker for Italy's famous Super Tuscan "Masseto" during the early the late 90s and early 2000 vintages.
 - The labels are commissioned pieces by Tijuana based female LGBTQ artist Foi Jimenez.

Total production: 34.5 acres under vine, 7 wines, 8,500 cases



2023 Polen - La Carrodilla

Tasting Notes and Drinking Window:

A fresh and bright rosé from one of Mexico's few biodynamic certified estates. After years of making rosés that were very dark in color with hours and hours of skin contact, they have moved entirely in the other direction this year and made a light-hued rosé that is very provencal in style, light and refreshing on the palate.

562 cases made

Drinking window: Upon release - 3 years

Vintage:

2023

Blend:

100% Grenache

Producer:

La Carrodilla

Winemaker:

Gustavo Gonzales - Mexican

Vineyards:

Valle de las Grullas - planted in 2005 in soils high in clay at an elevation of 850ft.

Winemaking:

Hand-picked in the night to preserve freshness and acidity, cold soaked and then pressed and removed from the skins immediately to preserve a very light color to the wine. Fermented in stainless steel tanks for 2 weeks and left to rest in stainless tanks for 5 months before bottling.

Sulfites: 25 ppm at bottling

Farming:

Organic, sustainable

Alcohol:

13%