

**The Carrodilla Estate**

- This estate represents the first certified organic and biodynamic vineyards in Mexico.
- All of the monovarietal wines are made from estate fruit.
- Their southwestern facing vineyard site is located 11 miles up the Valle de Guadalupe from the Pacific at an elevation of 1,000 ft.
- 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.

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

**2023 Ir y Venir - La Carrodilla**



**Tasting Notes and Drinking Window:**

The 2023 is a brilliantly crisp vintage for this white from the biodynamic organic Carrodilla winery. In this vintage, ample sunlight and a balanced growing season combined with a winter that was sufficiently cold and wet to keep the vines dormant until the early spring to create a wine with elegance and vigor beyond its pedigree. Lighter on the tropical notes found in many of the Sauvignon Blancs from this region, here one finds more the high citrus notes of lemon and lemongrass layered in with grapefruit, white peach, fresh cut lawn and honeydew melon. This is delicious right out of the gate but will age nicely for 4 to 5 years. .

**700 cases made**

**Drinking window: Upon release - 4 to 5 years**

**Vintage:**

2023

**Blend:**

100% Sauvignon Blanc

**Producer:**

La Carrodilla

**Winemaker:**

Gustavo Gonzales - Mexican

**Vineyards:**

- Valle de Guadalupe - Estate vineyards planted in 2013 in sandy soils 8 miles from the Pacific on the southwest facing slope of Valle de Guadalupe. Harvested on Aug 25th

-Valle de Guadalupe - Paraiso Vineyard planted from 2002 to 2005 in sandy soils containing some

clay. Site is located very close to the Carrodilla winery on the same side of the valley. Harvest was on Aug 19th.

- The finished wine is around 50% from each of these neighboring vineyard sites.

**Winemaking:**

Harvest occurred on the 19th and 25th of August in small baskets to prevent bruising and in the early morning to preserve freshness. Once at the winery, the grapes were whole cluster pressed and fermented at low temperatures in open top stainless steel tanks for 20 days. After fermentation was complete the wine was racked off the lees and left to rest in stainless steel tanks for 6 months before bottling.

**Sulfites: 25 ppm**

**Farming:**

Organic, sustainable

**Alcohol:**

13.0%