

**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**

**2023 Amber Pet Nat- Duoma**



**Tasting Notes and Drinking Window:**

What started off as a limited edition has become a standard in the Duoma lineup. The 2023, like the 2022 before it boasts a delightfully expressive nose of white flowers and stone fruits and mouth that is a once juicy and crisp. Juice from the white Grenache Blanc grapes were fermented with the skins via ambient yeast for 8 days before bottling, giving the wine a lovely amber color and a fresh nose of citrus peel and stone fruits.

**Only 100 cases made**

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

**Vintage:**

2023

**Blend:**

100% Grenache Blanc

**Producer:**

Duoma

**Winemakers:**

Eliecer Arroyo and Carla Torres

**Vineyards:**

Valle de Ojos Negros - A small 3.7 acre parcel that is farmed organic with an emphasis on sustainability. Vines were planted in 2010 at an elevation is 2,400 ft in soils rich in clay and decomposed granite.

**Winemaking:**

Harvested in mid-August and fermented on ambient yeast in stainless steel tanks for 8 days and bottled when fermentation was approximately 3/4 complete. This wine is made without sulfites, had no

extraction techniques such as pump overs employed during fermentation, and was not filtered or fined at any point during the process.

**Sulfites: 0 ppm**

**Farming:**

Organic, natural

**Alcohol:**

11.5%