

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" and "Ir y Venir".
- **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



2019 Tempranillo - La Carrodilla

Tasting Notes and Drinking Window:

One of the grapes that performs very differently in Northern Baja than it does in its native Spain, Tempranillo is likely to be one of the main red grapes Baja ends up hanging its hat on and Carrodilla's version is an excellent example.

For those looking to explore the higher range of power Tempranillo can exert, this a wine whose boldness is matched only by its robust structure and acidity, all of which combine to make it truly remarkable. A huge nose of black cherry, cigar box, roasted tomato and wood smoke combine to provide the opening act for a wine that moves across your palate like a ballet version of AC/DC - where seemingly improbable feats of finesse and elegance are executed with such vivacity and amplitude it's impossible for you to turn your attention away.

350 cases made

Drinking window: Now - 10 years

Vintage:

2019

Blend:

100% Tempranillo

Producer:

La Carrodilla

Winemaker:

Gustavo A. Gonzalez - Mexican

Vineyards:

Valle de Guadalupe - Estate vineyards. 950 ft elevation. Decomposed granite with clay. Amendments per biodynamic specifications.

Winemaking:

Fermented in stainless steel tanks with skins and seeds for 3 weeks then racked to 1st and 2nd use French oak barrels and aged for 12 months.

Sulfites: 70 ppm

Alcohol:

15%

Farming:

Organic, sustainable.