

### The Hacienda Guadalupe Estate

- Established in 2008, Gaby Melchum and Daniel Sanchez have created a multi-dimensional project with not only estate-grown wines, but also one of the best restaurants and hotels in the region.
- Their estate vineyards are located adjacent to their winery on a northwest facing slope near the valley's end at 1,100ft elevation. Their 4 monovarietals, are small batch wines that originate from their organically farmed vineyards.
- The Syrah and Grenache that make up their delicious rosé are sourced from the prestigious vineyards of Joe Malagon in the ejido of Francisco Zarco in Valle de Guadalupe. Lower lying (900 ft) with a soil profile containing a higher percentage of sand than clay, Malagon's vineyards are known to produce grapes with a good backbone of acidity, lighter skins, and brighter fruit flavors.

**Total production: 7 wines, 2,700 cases**



### 2019 Nebbiolo - Hacienda Guadalupe

#### Tasting Notes and Drinking Window:

A lovely nose of dark red fruits, spice box and rose petals leads to a very well balanced and full bodied palate of chocolate, dark an bright red fruits, espresso and a touch of vanilla.

**200 cases made**

**Drinking window: 2022-2030**

#### Vintage:

2019

#### Blend:

100% Nebbiolo

#### Producer:

Hacienda Guadalupe

#### Winemaker:

Daniel Lonnberg - Chilean by birth lives in Mexico

#### Vineyards:

Estate vineyards planted in 2005 on a site 10 miles from the Pacific on a northwest facing slope at an elevation of 950 ft. Soils are mostly clay mixed with a little bit of sand.

#### Winemaking:

Fermented with the skins for 12 days in stainless steel tanks before being racked into french oak barrels and aged for 12 months.

Sulfites: 40 ppm

#### Farming:

organic, sustainable

#### Alcohol:

13.5%