2020 Ir y Venir - La Carrodilla

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, 3,500 cases

Tasting Notes and Drinking Window:
Bright tropical, citric and herbaceous notes are co-mingled on the nose of this new white blend from Carrodilla that's sure to become one of your favorites if you already liked their lineup. In the mouth the expectations set by the aromatics through sending veins of balanced but crisp acidity towards the crescendo of a clean and refreshing finish.

1,000 cases made
Drinking window: upon release - 3 years

Vintage:
2020

Blend:
80% Sauvignon Blanc, 20% Chenin Blanc

Producer:
La Carrodilla

Winemaker:
Gustavo Gonzales - Mexican

Vineyards:
Valle de Ojos Negros - 2,500 ft elevation - red clay and calcareous sand mix. Planted in 2001.
Valle de Guadalupe - Paraiso Ranch, 1,000 ft planted in 2005. Soils mainly sandy with a mix of clay and decomposed granite.

Winemaking:
Grapes are harvested by hand at night to maintain maximum acidity and freshness. Small crates are used to avoid bruising. Clusters are destemmed and lightly pressed to avoid crushing the seeds. Juice is fermented in an open top stainless steel tank for a period of 14 days and left to rest in a stainless tank for an additional 5 months before release.

Sulfites: 50 ppm

Farming:
Organic, sustainable

Alcohol:
14.0%