

### 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**



### 2024 Gaby Rosé - Hacienda Guadalupe

#### Tasting Notes and Drinking Window:

The best acidity of any vintage to date and lighter pigment, but lacking nothing in the nose or on the palate. As usual, this wine is one of the most expressive rosés on the market on both the nose and in the mouth, but in this vintage that vivacity is bumped up a notch with truly outstanding acidity.

**220 cases made**

**Drinking window: Now - 3 years**

#### Vintage:

2024

#### Blend:

50% Grenache, 50% Syrah

#### Producer:

Hacienda Guadalupe

#### Winemaker:

Daniel Lonnberg - Chilean by birth lives in Mexico

#### Vineyards:

Valle de Guadalupe - Elevation 1,100 ft, planted in 2005 in soils of clay with some sand. 12 hectares under vine.

#### Winemaking:

Hand harvested on the 2nd of September followed by manual selection and then a light press and 15 hours of contact with the skins. Fermented for 15 days in stainless steel tanks then racked off the lees and aged for an additional 3 months in stainless steel.

**Sulfites: 100 ppm**

#### Farming:

Sustainable

#### Alcohol:

12%