

**The Valle Seco Estate**

- **Founded** - Valle Seco is a family owned and operated winery established in 2009 by Federico Lencioni & Francisco Sarabia.
- **Region and grape source** - Estate vineyards in Valle Seco
- **Vineyard location, elevation and grape varieties** - Their southeastern facing vineyard site is located 18 miles from the Pacific in Valle Seco at an elevation of 1,800 ft. Soil is composed of decomposed granite, sand, and some clay. The vineyard is farmed organically is the only vineyard in the entire valley, so there is no possibility of being contaminated by the less scrupulous practices of your neighbors. They work with Mourvèdre, Cabernet Sauvignon, Petite Sirah.
- **Winemaker** - **Sergio Heras** - Argentinian, now a Mexican citizen
- **Notes** -
  - in 2009 by Federico Lencioni & Francisco Sarabia to plant a vineyard in their vast highland ranch. They had noted for years that this parcel was consistently covered in fog and breezy throughout the morning, two traits that made it ideally suited for a vineyard site. Since then it has been a bit of a fairytale success story for these ranchers turned winemakers whose grapes have been sold and used in wines that have consistently won top awards in every competition they entered. Selling grapes was never their plan A, and in 2018, when the vineyards had reached a level of maturity that they felt confident in, they started making their own wine.
  - Winemaker/enologist Sergio Heras, has been making wine Northern Baja for over a decade and is one of its most well-respected winemakers
  - Today they make 4 wines: They use certified organic yeast to make the Rosé and the Tinto while the Mi prima Vera is fermented on ambient yeast and left unfired and unfiltered as a natural wine.
  - The vast highland plain where the winery is located has better water reserves that most of the viticultural regions of Northern Baja, and it is accessed by a pump powered by the wind. That's right, the windmill that appears on their logo is an image of the windmill that was erected nearly 100 years ago and still serves to pump up the water from the underground aquifer for use in the winery. Sustainable? Yes.



**2023 Mi Prima Vera - Valle Seco**

**Tasting Notes and Drinking Window:**

Constantly on the upward trajectory, this is certainly the best vintage to date of a wine that started off as a pet project for an estate that was only intending in dabbling in natural wine. Now, half a decade later, they are making one of the cleanest raw expressions of Cabernet Sauvignon one can find in Mexico. The fine tuning on this vintage is in the extraction, with smoother tannins and crunchier fresh red fruits. Fermented and aged in flexitanks, this small production beauty will dazzle for its freshness and expression of place unaltered by sulfites, or corrections of any kind.

**Drinking window: upon release - 5 years only 150 cases made**

**Vintage:**  
2023

**Blend:**  
100% Cabernet Sauvignon

**Producer:**  
Valle Seco

**Winemaker:**  
Sergio Heras - Argentina (lives in Valle de Guadalupe)

**Vineyards:**  
Valle Seco – From the only vineyard in a high elevation valley which lies up above Valle de Guadalupe where the Guadalupe river originates.

Elevation is 1,800 ft, and the soil is largely granite with some clay. Vines planted in 2010 and 2016. All estate owned.

**Winemaking:**  
Grapes are picked and final selected by hand in the night to maintain acidity, and then cold soaked before pressing. Fermentation was carried out on ambient yeast with skins and seeds in a stainless steel tank at low temperature for a period of 3 weeks. Some whole clusters were added to take advantage of some carbonic maceration. After fermentation, the wine was racked off the sediments and held for an additional 4 months in stainless tanks before bottling. No sulfites are added at any point during the process.

**Farming:**  
Organic, sustainable

**Alcohol:**  
13.5%

**Total production: 29 acres under vine, 4 wines, 1,200 cases**