

## The Vinos Plata Estate

**Founded:** Founded in 2009 by the Plata/Chavarria family

**Winery Location:** The winery is located in Valle de Guadalupe in the ejido of San Antonio de las Minas.

**Region and grape source:** Grapes are sourced from select vineyard sites in Valle de Guadalupe, Ojos Negros, and Valle de San Vicente.

### Vineyard location, elevation and grape varieties:

- **Valle de Guadalupe** - Sandy soil at an elevation of 900 ft - average vine age 15 years - (Syrah, Sauvignon Blanc, and Merlot) - 5 hectares.
- **Ojos Negros** - Clay soil at an elevation of 1,400 ft - average vine age 15 years - (Tempranillo, Merlot, and Syrah) - 1 hectare.
- **Valle de San Vicente - 3 vineyard sites:**
  - **Chardonnay and Grenache** - Sandy soil at an elevation of 1,200 ft - average vine age 35 years - dry farmed- 5 hectares.
  - **Tempranillo and Syrah** - Clay soil at an elevation of 800 ft - average vine age 30 years - 10 hectares.
  - **Grenache** - Clay soils at an elevation of 800 ft - average vine age 5 years - 2 hectares.

**Winemaker:** Erick Plata (Mexican born, lives in Valle de Guadalupe)

### Other Notes:

- Erick Plata of Vinos Plata is the kind of discovery you make on your 20th trip to Valle de Guadalupe that makes you realize just how little you know about it. How could someone so well-connected and making such incredible wines manage to fly under your radar? Anyway, we found him and now we are with him for good. His wines are an epiphany that you have to try to believe. 2020 marks the first time Plata's wines have left Mexico, and once the word spreads about what's in these bottles, they are going to be as hard to locate as if they had never arrived. Legend in the making.
- Erick learned how to make wine in apprenticeship to a couple of the legends and pioneers of the winemaking industry in Mexico - Hugo D'Acosta and Cruz Macias. At 10 years of training and running, Erick is one of the most sensitive and inquisitive winemakers to be found in the region. An encyclopedia of knowledge already, he's the kind of personality whose mind is constantly oriented towards what he has yet to learn; a category Erick himself would tell you expands the closer you get to it.

**Total production: 4 wines, 1,200 cases**



## 2019 .925 - Vinos Plata

### Tasting Notes and Drinking Window:

The 2024 vintage benefited from excellent growing conditions, producing a wine that is both generous and refined. Vibrant fruit takes center stage, supported by seamlessly integrated oak that adds complexity without overshadowing the vineyard character.

Layers of ripe red and dark fruit, warm spice, and a supple texture lead to a polished finish. The balance between fruit and barrel aging is particularly compelling, with each enhancing the other.

Approachable in its youth yet capable of rewarding patience, the 2024 quite a treasure.

**750 cases made**

**Drinking window: Upon release - 8 years**

### Vintage:

2024

### Blend:

50% Tempranillo, 40% Grenache, 10% Syrah

### Producer:

Vinos Plata

### Winemaker:

Erick Plata - Mexican

### Vineyards:

Grapes for this wine come from the following select sites:

- **Valle de San Vicente** - Tempranillo, 30 year old vines, 700 ft elevation red clay soils
- **Valle de Ojos Negros** - Tempranillo, 15 year old vines, 2,100 ft elevation, clay and quartz soil
- **Valle de San Vicente** - Grenache, 35 year old vines, 700 ft elevation, red clay soils
- **Valle de San Vicente** - Grenache, 5 year old vines, 700 ft elevation, red clay soils
- **Valle de Ojos Negros** - Syrah, 20 year old vines, 2,100 ft elevation, red clay and quartz soils
- **Valle de Guadalupe** - Syrah, 15 year old vines, 1,100 ft elevation, decomposed sandstone
- **Valle de San Vicente** Syrah, 30 year old vines, 700 ft elevation, red clay soils

### Winemaking:

Grapes sourced from Valle de San Vicente were harvested by hand in mid September and the rest in mid October. Pressed juice was fermented with skins and seeds in small flexitanks and then racked to a combination of French and American oak 3rd and 4th use barrels where it aged for a period of 7 months before bottling.

**Sulfites: 35 ppm**

### Farming:

Sustainable

### Alcohol:

12.9%