

The Maciel Estate

- All wines are aged for a minimum of 12 months in French and American oak and 18 months in the bottle before release.
- Maciel's red wines are built for long-term aging and reward time in the cellar.
- Jorge makes all of his wines from purchased fruit in vineyard sites he has used since he started. He only uses select vineyard sites in Valley de Guadalupe, Ojos Negros, and Valle de Vicente.
- The high elevation vineyard site in Ojos Negros (3,500 ft) is farmed organic and is the oldest vineyard of Nebbiolo in the area, with an average vine age of 80+ years.

Total production: 6 wines, 3,700 cases



2015 Apogeo - Cava Maciel

Tasting Notes and Drinking Window:

A 100% Nebbiolo made in a dark and rich style from nearly 100 year old vines of a vineyard site in Ojos Negros, that winemaker Jorge Maciel hopes will change your opinion of what this grape can deliver. Bearing a much stronger resemblance to the countryside Nebbiolo's of Boca in northern Italy from which Nebbiolo sprang than the light-bodied, pale-colored Nebbiolo's made in Barbaresco and Barolo, this wine excels in density structure and will only get better with age. Jorge makes wines with the intention of them being aged before they are consumed, thus his approach of not releasing his 2015 vintage until 2021.

500 cases made

Drinking window: Now - 12 years

Vintage:
2015

Blend:
100% Nebbiolo

Producer:
Cava Maciel

Winemaker:
Jorge Maciel - Mexican

Vineyards:
Valle de Ojos Negros - 90+ year old vines planted in granite and clay soils at an elevation of 1,800 ft.

Aging:
24 months in French oak - 50% new, 50% 2nd use.

Farming:
Sustainable

Alcohol:
15.0%