

The Tres Raices Estate

Founded: 2012 by Roberto Guerrero & Alma Peña

Winery Location: Dolores Hidalgo, Guanajuato

Winemaker: Aarón Huertas Vadillo - Spanish born, lives in Guanajuato.

Vineyard Details: All estate owned vines are planted at an elevation of 6,400 ft in the undulating highlands of the El Bajío plateau of central Mexico in the state of Guanajuato. Planted in various stages, the site is composed of sandy loam soils which lie over a limestone subsoil. The estate has an impressive 200 acres under vine that are farmed organically and are surrounded by a generous buffer from any neighboring farmland.

Notes:

- The name and logo of the winery represent three roots and are symbolic of the 3 sons of the owners.
- Minimal intervention and sustainability are cornerstones of the operation, stemming from an intention to make place-based wines that are a true expression of the soils and vines they come from.
- Winemaker Aaron Huertes grew up in vineyards as a child in Rioja watching his grandfather make wine. At the age of 9 he made his first wine and at the age of 22 he graduated #1 in his class from the department of oenology at the prestigious University of Madrid. Having worked as winemaker at Finca Allende, Finca Nueva, and González Byass, he was offered a job making wine for the omnipresent consultant Michele Roland, an offer which he turned down to pursue his own path in making wine. He chose to work accept an offer to work with Tres Raices in 2022 being inspired by their dedication to making exceptional wines, framing elegantly without compromise, and supporting all aspects of the winery with equipment that supports the expression of nuance in every harvest.

Total production: 18 wines, 25,000 cases



2023 Tinto Ensemble - Tres Raices

Tasting Notes and Drinking Window:

A standout in the Tres Raices portfolio for its exceptional quality-to-price ratio, this wine far exceeds expectations. Twelve months of barrel aging—rare at this level—lend depth and polish, while Cabernet Sauvignon provides structure, complemented by the spice and texture of Syrah and Tempranillo. Immediately approachable yet built to evolve for seven years or more, it offers both instant pleasure and lasting reward, making it as compelling by the case as by the glass.

2,300 cases made

Drinking window: Upon release - 7 years

Vintage:

2023

Blend:

50% Cabernet Sauvignon, 25% Syrah, 25% Tempranillo

Producer:

Tres Raices

Winemaker:

Aarón Huertas Vadillo - Spanish born, lives in Guanajuato.

Vineyards:

Estate vineyards planted in 2016 at 6,400 ft in the highlands between the towns of San Miguel de Allende and Dolores Hidalgo in Guanajuato. Soils are a sandy loam over a subsoil of limestone. Cool temperatures allow for slow ripening of grapes with an ideal balance of sugars and acidity. The parcels used for this wine are 12 acres in total.

Winemaking:

Harvested by hand in three lots, on the 6th, 7th and 16th of September. Manual sorting proceeded a gentle press (looking for light extraction) and fermentation in stainless steel tanks. After fermentation, the wine was aged in a combination of new and used American oak and used French oak barrels before being bottled with minimal filtration.

Sulfites: 35 ppm

Farming:

sustainable, organic

Alcohol:

13.5%