

The Viñedos de la Reina Estate

- **Founded:** 2006 by the Curiel family
- **Winemaker:** Hector Leonardo Villaseñor Neira Originally from Chile, winemaker now lives in Valle de Guadalupe.
- **Vineyards:** Their vineyards lie adjacent to the Pacific in Valle de San Vicente and range in elevation from 300 to 800 ft and were planted from 2005 onward. It has a privileged climate and formidable rocky soils on the slope of a hill facing the sea. All vineyards are sustainably farmed with an emphasis on minimal use of resources.
- **Notes:**
 - This is one of the only wineries which specializes in wine made exclusively from Valle de San Vicente. All wines are made from estate grown grapes, picked and sorted by hand.
 - The winery name, which translates to “Vineyards of the Queen” was meant to honor the wife of the head of the founding family.
 - With a broad and deep experience in wine, the Curiel family started this project with the intention of showing that Mexico could make wines with the kind of profound structure and balance required for a wine to age gracefully. True to their intentions, these are some of Mexico’s finest wines given time in the cellar and they reward those who have the patience to allow them to age.
 - Hector’s background is in making wines with an organic and biodynamic focus.

Total production: 100 acres under vine, 10 wines, 9,000 cases



Pinot Noir 2022 - Viñedos de la Reina

What to Expect and Drinking Window:
Perhaps the finest Pinot Noir to come from Mexico, the 2022 vintage is right on par with the excellent 2021, if not slightly more accessible upon release. It remains to be seen which vintage will unfold better with age, but this vintage certainly excels for what it delivers right from the moment it hit US shores.

300 cases made
Drinking Window: Upon release - 10 years

Vintage:
2022

Blend:
100% Pinot Noir

Producer:
Vinos de la Reina

Winemaker:
Hector Leonardo Villaseñor Neira - Chilean, now lives in Mexico

Vineyards:
Valle de San Vicente - Estate vineyards with clay soils high in mineral content on the slope of a hill that faces the sea. The Pinot Noir lot is the lowest in elevation at 300 ft. Vines planted in 2005.

Winemaking:
After a long harvest to pick and sort for the best grapes, the clusters were destemmed and pressed and left to ferment in stainless steel tanks for a long low temperature period of 40 days. After fermentation was complete the wine was transferred into 1st use French Oak barrels and left to age for 15 months before bottling. Only medium filtration was applied and **40 ppm sulfites added at bottling.**

Farming:
Sustainable

Alcohol:
13.6%