

**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 Huertas 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**



**2025 Chardonnay - Tres Raices**

**Tasting Notes and Drinking Window:**

This is the only Chardonnay in Mexico aged in a concrete egg, and after experiencing the results, it's easy to see why this approach may soon find wider adoption. The 2025 vintage marks the inaugural release of this method, and its success all but ensures it will become a defining element of the wine's future. Seamlessly balancing texture, precision, and ripe fruit, this Chardonnay offers a compelling expression of purity and finesse. Oak plays a subtle role during fermentation rather than aging, imparting no overt woody character to the nose or palate—only a gentle, rounded mouthfeel. A striking and forward-looking Chardonnay, it is poised to captivate and redefine expectations.

**1,665 cases made**

**Drinking window: Upon release - 7 years**

**Vintage:**

2025

**Blend:**

100% Chardonnay

**Producer:**

Tres Raices

**Winemaker:**

Aarón Huertas Vadillo - Spanish born, lives in Guanajuato.

**Vineyards:**

Estate vineyards planted in 2018 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 9.6 acres in total.

**Winemaking:**

Harvested by hand on August 14th. Manual sorting proceeded a gentle press and fermentation in 1st use French Oak barrels. After fermentation, the wine was racked off the lees and finished in concrete eggs for 4 months before bottling.

**Sulfites: 35 ppm**

**Farming:**

sustainable, organic

**Alcohol:**

13%