

Duoma Winery

- Founded in 2016 by husband and wife team Eliecer Arroyo and Carla Torres as a small oenological project focused on creating expressive and honest wines that reflect accurate varietal expression and the place they come from.
- **Winemakers:** Eliecer Arroyo and Carla Torres (Mexican born, live in Valle de Guadalupe)
- **Winery Location:** The winery is located on a small hill in the center of Valle de Guadalupe in the ejido of San Antonio de las Minas.
- Region and grape source:
 - **Valle de Guadalupe** - (Grenache Noir) Vines planted an elevation of 950 ft in sandy soils.
 - **Ojos Negros** - (Grenache Blanc and Moscatel) A small .5 hectare vineyard at an elevation of 2,200 ft. Vines were planted in 2010. Soils are primarily clay mixed with some sand.
 - **Valle de San Vicente** - (Nebbiolo) A small family owned vineyard of 6 hectares. Vines were planted in 1980 in sandy soils at an elevation of 900 ft.
- **Other notes:**
 - Their philosophy is to create wines that reflect the purity of the grape without modification or alteration, To achieve this they focus on minimal intervention, applying modern oenological techniques and manual procedures. When at all possible they chose to use their hands in the winemaking process knowing that by doing so the quality of their wines will be enhanced...two hands that become an element of the wine.
 - A small winery that does not yet own its own vineyards, Duoma sources from a number of organically farmed vineyards sites in the Valleys of Guadalupe, Ojos Negros, Santo Tomas and San Vicente.
 - The name Duoma is a combination of the Spanish words for two "dos", and hand "mano" and symbolizes the fact that two sets of hands came together to make these wines.
 - The elegance of their concept is summarized in the feeling readily apparent in the presence of this couple and this, in combination with their penchant for simplicity and innovation, is captured by the Quonset hut structure of their winery located on a hill in the center of Valle de Guadalupe.
 - Native yeasts, low sulfites, minimal intervention, and use of hands as much in the process of making the wines are components that breathe life into these delightfully refreshing wines.

Total production: 6 wines, 2,000 cases



2024 Blanco Pet Nat - Duoma

Tasting Notes and Drinking Window:

Duoma builds upon its signature jubilant, pristine, and refreshing style with a thoughtful layer of added complexity, the result of 15 months of lees aging that feels less like a deviation and more like a natural evolution. In the glass, the wine opens expansively with aromas of golden apple, white peach, and honeyed orchard fruit, accented by a gentle floral lift. The palate follows with vibrant tension, offering notes of lime zest, green pear, and a subtle brioche richness that lingers through the finish. It's the kind of wine that makes restraint nearly impossible - pure, effortless enjoyment in every sip.

Only 165 cases made

Drinking window: Now - 4 years

Vintage:

2024

Blend:

100% Moscatel

Producer:

Duoma

Winemakers:

Eliecer Arroyo and Carla Torres

Vineyards:

Ojos Negros - A 2 hectare parcel of vines planted in 2010 in Valle de Ojos Negros at an elevation of 2,200 ft. Soils are primarily clay mixed with some sand. One of the things that makes this site so special is its water quality. The site abuts the Sierra de Juarez mountains whose annual snowmelt replenishes aquifers, resulting in water with a lower salt content.

Winemaking:

Harvested on September 14th and fermented on native yeast in stainless steel tanks for 15 days and bottled when fermentation was approximately 3/4 complete. Harvested with slightly higher acidity and allowed to age on the lees for 15 months to add a creamy complexity to the wine. This wine is made without sulfites, had no extraction techniques such as pump overs employed during fermentation, and was not filtered or fined at any point during the process. Sulfites: 0 ppm

Farming:

Natural, sustainable

Alcohol:

11.5%