



# LA CASA VIEJA

## PALOMINO

### ORIGIN

San Antonio de las Miñas, Valle de la Guadalupe, Baja California, Mexico.

### VARIETIES

100% Palomino.

### VINEYARD

From old, organically farmed ungrafted vines at the La Casa Vieja estate. These old own-rooted vines are particularly suited to the arid conditions in the area, and yields are low.

### VINIFICATION METHOD

The Palomino is harvested by hand in mid-September, then destemmed manually with a *zaranda*. The destemmed grapes are foot-trodden and moved to neutral plastic and a 450-liter concrete for fermentation and two weeks of maceration on the skins. The wine rests in the same vessels and is bottled without fining, filtering or added SO<sub>2</sub>.



### PRODUCER PROFILE

Humberto Toscano was born and raised in the small town of San Antonio de las Miñas in an adobe ranch that dates back to the 1800s. After spending some time in the United States, Humberto decided to return to the ranch and the centenarian vines planted on the estate wishing for a calmer lifestyle. He spent time recuperating the family's three hectares of vines that have never once seen chemicals. Humberto now makes four wines all from estate fruit where winemaking is direct and minimal. Macerations are long in the old-school style and aging takes place mostly in old barrels and tinajas. Everything is done by hand, including the labeling, and SO<sub>2</sub> is never added at any point in the process. The vineyards are planted with ungrafted Misión, Rosa del Perú, and Palomino (many vines are likely older than 120 years), and he recently planted some new vines of Misión and Garnacha.