



RADICANTE

TODOS CONTENTOS TINTO

ORIGIN

Valle de la Guadalupe,
Baja California, Mexico

VARIETIES

85% Grenache,
15% Rosa del Peru

VINEYARD

Grenache is from a 60-year-old vineyard,
Rosa del Peru is from the 120-year-old
San Lorenzo Vineyard in Tecate
both planted on granitic soils

VINIFICATION METHOD

The grapes were hand-harvested, the Grenache fermented whole cluster for 5 days in stainless steel tanks, while 70% of Rosa del Peru was direct-pressed, with 30% had whole cluster infusion for 10 days. The wine is then pressed and aged in tanks for 5 months. Bottled unfiltered and unfiltered with a small addition of SO₂.



PRODUCER PROFILE

Born in Tijuana and raised in Ensenada, Oscar Mancillas was privy to wine from a young age. As his interest deepened, he started at the local cooperative *La Escuelita* working in the vines, quickly becoming a manager of several vineyards throughout Baja Norte. He later earned a master's degree in agronomy at the prestigious Universitat Rovira i Virgili in Tarragona, Spain, followed by an internship at the venerable Raventos i Blanc in Penedès. Oscar felt a connection to the Catalan countryside, moving up the coast to the Roussillon to manage 60 hectares of vines for 2 wineries. This is where he fell in love with natural wine, becoming a regular at the local natural wine bar in Perpignan and befriending - and later partnering with - Raph Baissas de Chastenet to form *Domaine Nada*, where they worked together farming and making wine, including the first iteration of Radicante wines. Radicante translates to "creating and putting down roots." For Oscar, those roots were originally planted in France, but his time at *Domaine Nada* proved to be short-lived, as the two ultimately decided the project was too small to support them both. While searching for his next gig, Oscar's friend Noel Tellez of Bichi convinced him to return home and help him energize a more minimal style of winemaking in Mexico. Oscar returned to the Valle for the 2023 vintage, and his old friends even offered to sell him grapes for his first Mexican vintage of Radicante. In addition to Radicante, he's turned *La Escuelita* back into a learning center and is supporting young projects by providing them equipment and space.