



## TIERRA DE PEÑA

### MACERACION CARBONICA 2020

#### ORIGIN

Colón, Querétaro, Mexico.

#### VARIETIES

100% Syrah.

#### VINEYARD

From a small parcel of vines planted in 2015 on clay and chalk soils. The vineyard is very high in elevation (1900 meters above sea level).

#### VINIFICATION METHOD

The grapes are harvested by hand, and the best bunches were selected and placed in a stainless-steel tank for carbonic maceration for 21 days, then pressed in a hydraulic pressed and allowed to finish fermentation in neutral barrel before bottling.

#### PROPERTIES

Alcohol: 11.7%  
Total sulfites: 35 mg/l  
Total acidity: 4.35  
pH: 4.18  
Bottles made: 150  
Residual Sugar: 1.3 g/L



#### PRODUCER PROFILE

Luis and Roberto Aburto are organic farmers and winemakers in Querétaro, Mexico under the label **Tierra de Peña**. The name references the Peña de Bernal, a massive stone monolith that can be seen from the vineyard. The local area, part of the Sierra Madre Oriental mountain chain, is rugged, dry, high in elevation, and composed of chalky soils. This combination has made it a prime site for the production of sparkling wines an exciting up-and-coming wine region near Mexico City.

#### VINTAGE REPORT

2020 is the first vintage of this wine, and only a small amount was produced. The year was very dry, and the grapes were harvested at a somewhat higher level of ripeness than is usually possible.