

Tres Raices Nebbiolo Sangiovese

THE FACTS

COUNTRY: Mexico

REGION: Guanajuato

CEPAGE: 70% Nebbiolo, 30% Sangiovese

WINEMAKING: Our harvest and grape selection are done manually, respecting the quality of the grape, we de-stem and press the fruit separately. Fermentation and maceration take place in temperature-controlled stainless steel tanks for a duration of 20 to 25 days.

AGING: 10 months in French and American Oak

THE STORY

Tres Raíces is located in the heart of El Bajío, within the state of Guanajuato. Tres Raices promotes enology, wine tourism, gastronomy, and local development, together to delight each of the senses.

