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PIONERO 2019

70% Tempranillo – 15% Merlot – 15% Cabernet.

Ageing: 6 months in 70% French Oak (staves) starting at fermentation.

Cases produced: 6000 cases.

Winemaking

Cold pre-fermentation maceration for 5 days at 41°F to enhance varietal aromas. Fermented in stainless steel tanks at low temperatures with 2 light remontages per day. Short 5 day post-fermentation maceration at 75°F for a balanced tannin extraction.

Winemaker Comments

Tasting Notes: Garnet color with ruby reflections. Very expressive nose with notes of blackberry, black cherry, caramel, vanilla, black pepper, and fresh tobacco. Juicy tannins on the palate, with remarkable density and freshness. Long and pleasant lingering finish on the palate. Fruity well structure red.

Pairing: Great option by the glass, fine cheese, roasted meats, pasta or Italian dishes, poultry, red meat cuts.

Serving temperature: 62-66°F

Winemaker

Lulú Martínez Ojeda has been our winemaker since 2016, originally from Ensenada, she returned home after more than ten years studying in Bordeaux and working in one of the most prominent Médoc wineries. She brings with her the experience for the elaboration and innovation of wines.

History

With a family winemaking history dating back to the late 19th century, the winery was founded in 2009, and named in honor of one member of the family: Aldo César Paláfox. We are located at 20 miles south of Ensenada in Valle de la Grulla at “La Antigua Ruta del Vino.” Our wines are offered in some of the most renowned restaurants in Mexico and U.S.

Vineyard

Valle de la Grulla. Located south of Ensenada 20 miles from the Pacific Ocean. Valle de La Grulla offers ideal climatic conditions for the making of fine, fresh ageing wines. With sometimes more than 50°F variations between day and night, phenolic ripening is perfectly obtained. The terroir and water quality is exceptional and all of the grapes are supplied from our own vineyard.