ALDO CESAR
PALAFOX
VINOS Y VIÑEDOS

TRIBUTO 2019

Cabernet Sauvignon - Tempranillo.
Ageing: 12 Months in 100% New French Oak Barrels.
Cases produced: 1000 cases.



www.aldopalafox.com

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 Palafox. We are located at 20 miles south of Ensenada in Valle de la Grulla at "La Antigua Ruta del Vino." Our wines are offened 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.

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 daily remontages per day. 10-15 days post-fermentation maceration at 75˚F for a balanced tanin extraction. For this label we select only the best grapes of the vintage, because of this, the varietals in the blend will vary depending on the particularities of the year.

Winemaker Comments

Tasting Notes: Burgundy color with grenate hues. Discrete and elegant nose, with notes of violet, black cherry, flower honey, caramel, liquorice. In the mouth, round and wide attack with a fresh and fruity evolution. The smooth and polished tannin denotes the classicism of a fine work of Cabernet Sauvignon and Tempranillo.
Pairing: fined cheese, game meat, dishes in sauce, smoked and roasted meat.
Serving temperature: 62-66˚F.

Winemaker

Lulú Martinez Ojeda is our winemaker advisor since 2016, originally from Ensenada, she returned to our land 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.