







- 1. **History** of Wine in Mexico
- 2. **Regions** of Importance
- 3. **Economics** of Mexico's Wine Industry
- 4. Mexican Wine Tasting
- 5. **Future** of Mexico's Wine Industry



HISTORY Of Wine in Mexico

ACACHUL / THE PREHISPANIC WINE

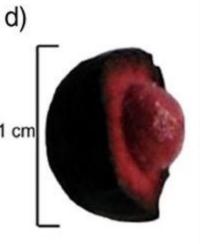
Dates back to **1200** with a plant known as **Acachul** that grows a type of red berry.

It was mixed with other **fruits and honey** because of its acidity.











THE CONQUEST

The Hernan Cortes era



THE CONQUEST

In 1521 Hernan Cortes sets out to conquer Nueva España.

Spanish travelers & Missionaries brought first Spanish vines (Vitis Vinifera) and planted them in various regions of Mexico.



HERNAN CORTES, CAPITAN GENERAL DE NUEVA ESPAÑA

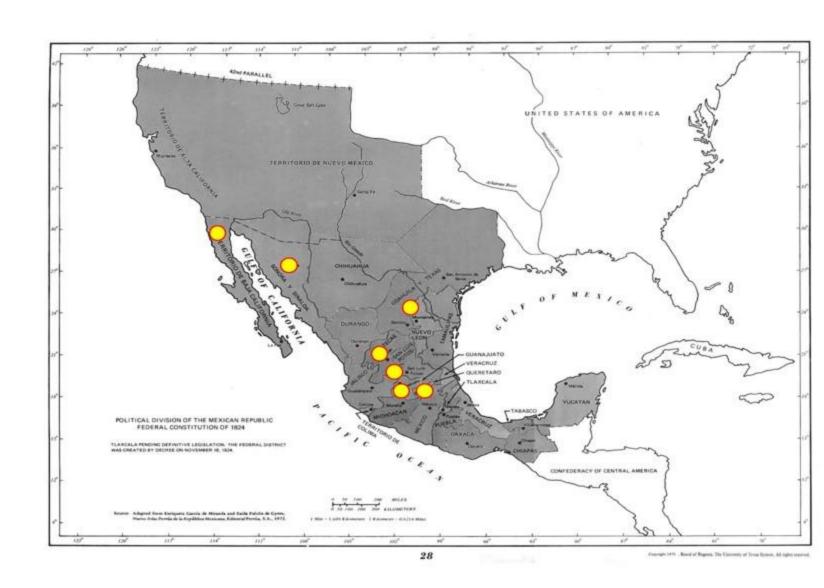
In 1524 the King Carlos I orders to grow 1,000 vines for every native.

Some plantations were established even in Huejotzingo = Mexico City.



HERNAN CORTES, NEW GOVERNOR

By 1554, the Nueva España is a formal wine producer colony with plantations in Queretaro, Guanajuato, San Luis Potosi, Zacatecas, Coahuila, Sonora and the California's.



SPANISH INTERESTS WERE AFFECTED

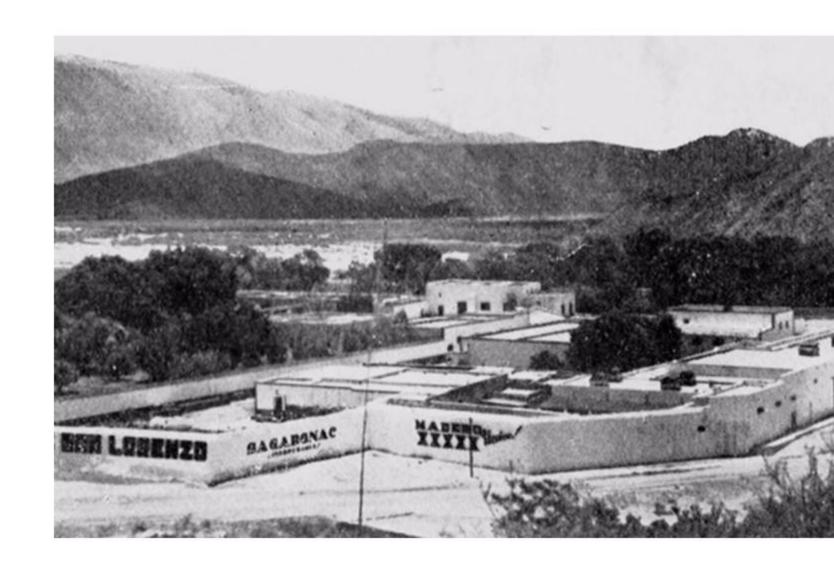
In 1595 King Felipe II prohibited further plantations and wine production in Mexico, with the exception of religious purposes.



DON LORENZO GARCIA

Mission Santa Maria de las Parras - Coahuila, had been established by Jesuists as a prominent region for vine growing.

Don Lorenzo Garcia, great visionary, reestablished peace with the natives and got hold of the winery.



DON LORENZO GARCIA

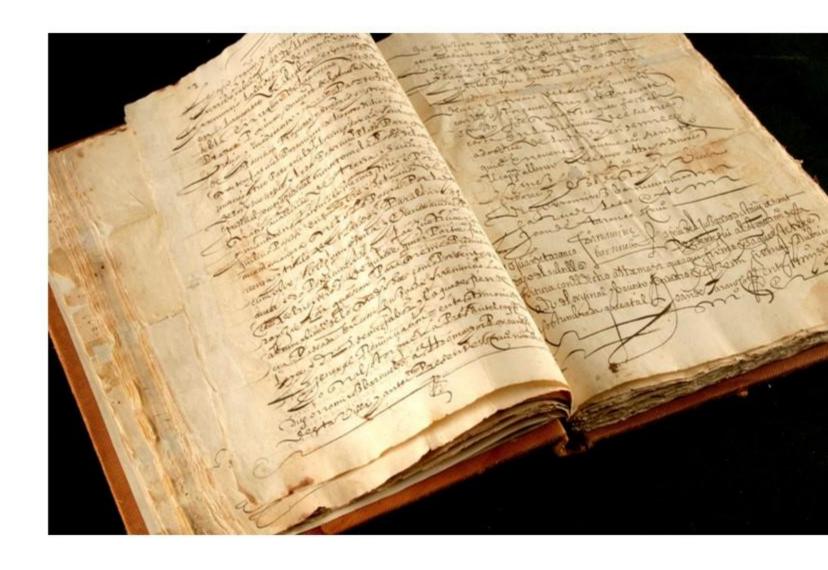
Don Lorenzo travels to Spain to convince **King Felipe II**, for an endowment of lands to keep producing wine and brandy for religious purposes.





OLDEST WINERY IN AMERICA

In **August of 1597** the King grants Don Lorenzo, the rights of the land to produce wine for religious purposes. **Hacienda San Lorenzo** is born, today **Casa Madero**.



THE MISSIONARIES ERA

Fray Junipero Serra. The Father of Mexican Viticulture

Spread plantations to the north pacific. This included California, which was part of **Mexican Territory**.

Discovered Monterrey, San Diego, San Antonio, San Francisco…



MEXICAN INDEPENDENCE & CRISIS

In 1810 Mexican Independence begins and wine production comes to a halt.

In 1822, **Agustin de Iturbide**, first Mexican Emperor & *Libertador*, protects and stimulates wine production by increasing taxes of imports.



- 1843 The **School of Agriculture** is born (specialized in the cultivating vineyards)
- 1860 "Sangre de Cristo" wine is made by La Fronteriza winery, today Bodegas Ferriño.
- 1888 Bodegas de Santo Tomás is born
- 1900 Filoxera attacts the Mexican vineyards
- 1906 **100 Russian families** established in the Valle de Guadalupe in Baja California.
- 1910 Mexican Revolution
- 1920 Grape production resurges after the Mexican Revolution
- 1928 Bodega L.A. Cetto is born
- 1948 The Asociación Nacional de Vitivinicultores is born, today Consejo Mexicano Vitivinícola

2

REGIONS

Of importance

MEXICO

8 wine regions:

Ensenada, Baja California

Coahuila

Guanajuato

Queretaro

Zacatecas

Aguascalientes

Sonora

Chihuahua



BAJA CALIFORNIA

"BAJA"

The most relevant wine region in Mexico, surrounding the City of Ensenada.

80%

Perpendicular to the Pacific. Alaska current.

Mediterranean climate



BAJA CALIFORNIA

Major grape growing sites:

Valle de Guadalupe

Valle de Calafia

Valle de Santo Tomás

Valle de San Vicente

Valle de San Antonio de las Minas

Valle de Ojos Negros





BAJA CALIFORNIA

Santo Tomás Chatou Camou

El Cielo Bodegas San Antonio

Hacienda La Lomita LA Cetto

Vinos Garza Casa Bibayoff

Cavas Valmar Casa de Piedra

Pedro Domecq Monte Xanic

Casa de Piedra Mogor Badan

Viña Liceaga Bodegas Valle de Guadalupe

LA Cetto Chateau Camou.

Henri Lurton



COAHUILA

Major Region

Parras

Semi desert

1500 mts

Major Wineries

Casa Madero

Rivero Gonzalez

Don Leo

Ferriño



GUANAJUATO

Major Region

Dolores Hidalgo San Luis de Paz

Semi desert

2000+ mts Sandy soil

Major Wineries

Cuna de Tierra

Caminos D´vinos



GRAPE VARIETALS

White:

Chardonnay

Chenin Blanc

Sauvignon Blanc

Moscatel

Semillon

Colombard

Red:

Nebbiolo

Cabernet Sauvignon

Merlot

Syrah

Tempranillo

Red:

Garnacha

Cabernet Franc

Petit Syrah

Rubi Cabernet

Barbera



ECONOMICS

of Mexico's Wine Industry

Total Vineyard Area



Established wineries



International Awards & Medals



Domestic wine labels

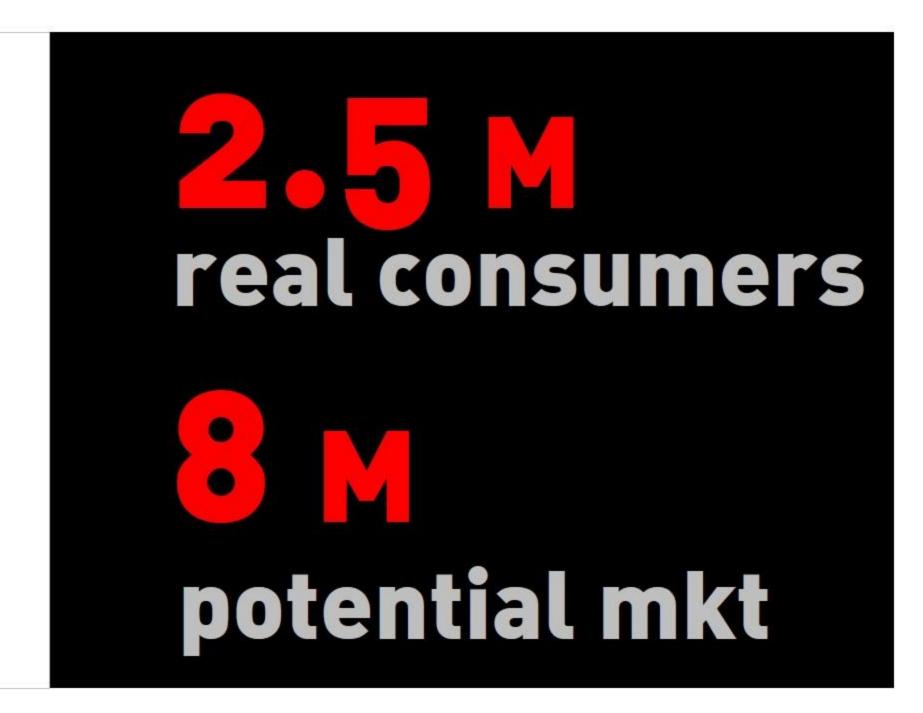


Annual consumption

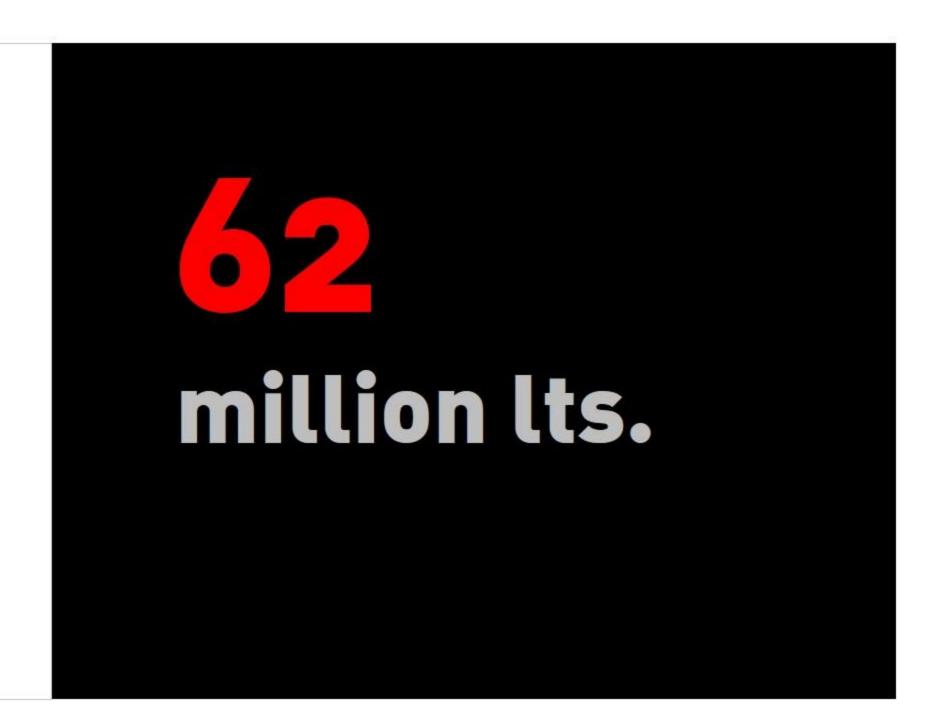
250 % growth in 8 years



Core market



Total wine Consumption in Mexico



Wine imports

Main sources: Spain, Chile, Argentina, France

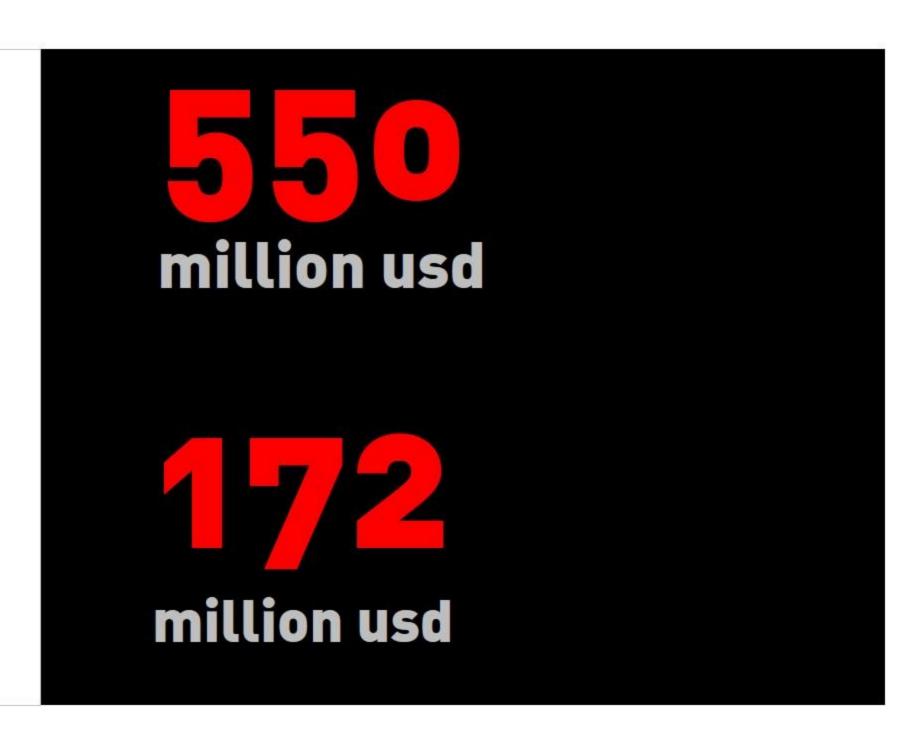


Production of Mexican wine



Total wine consumption in USD

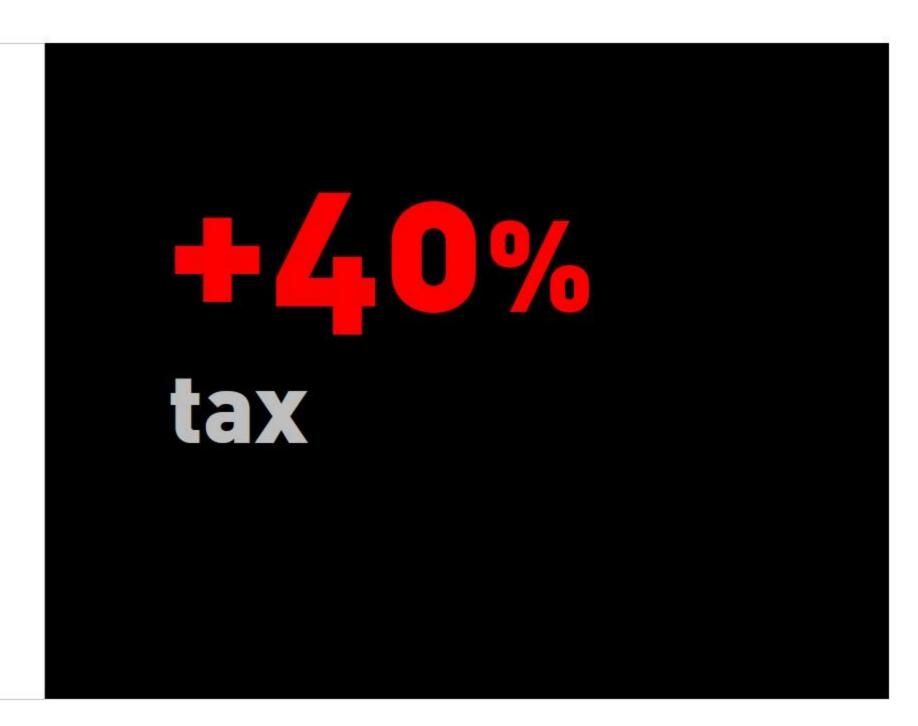
Market Share of Mexican wine in USD



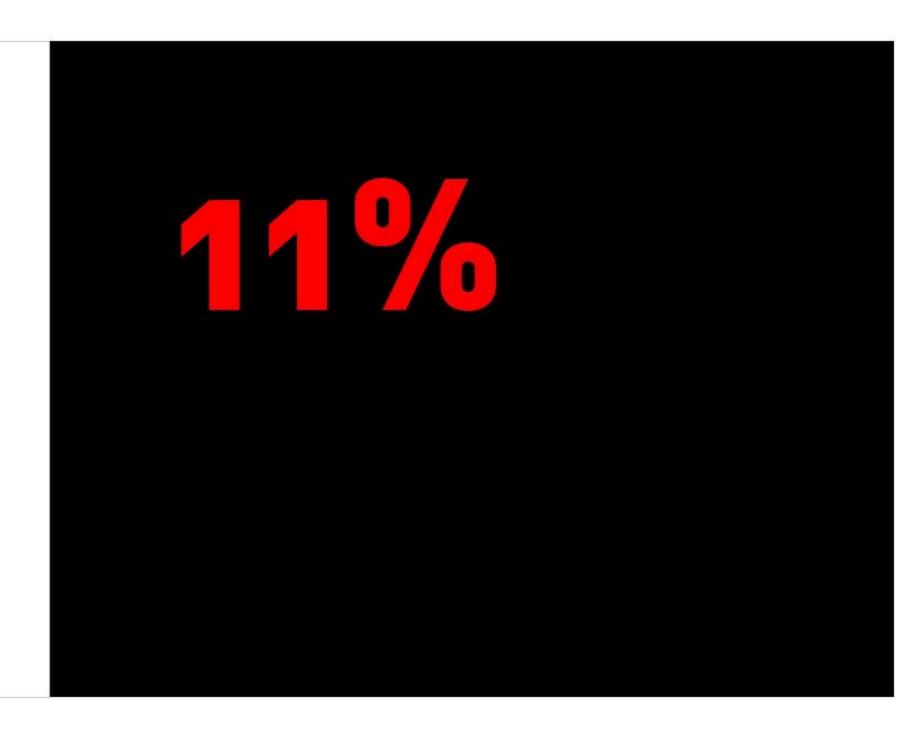
Average value per bottle



Taxation



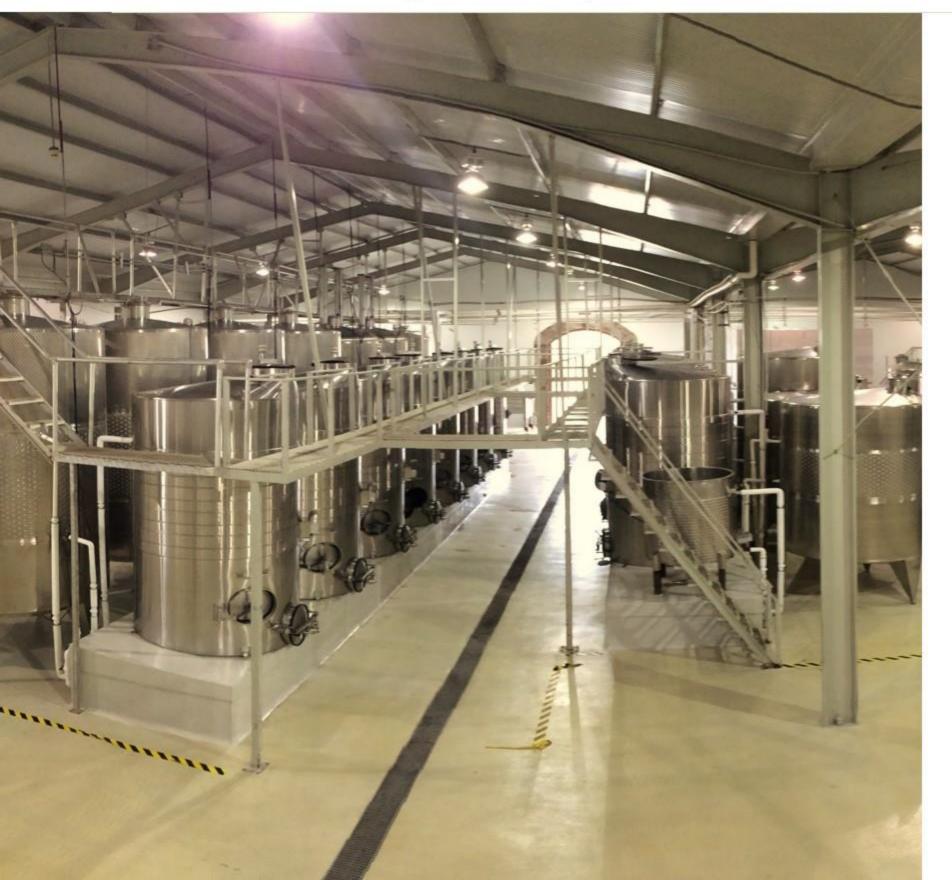
Annual market growth





MEXICAN WINE

Tasting



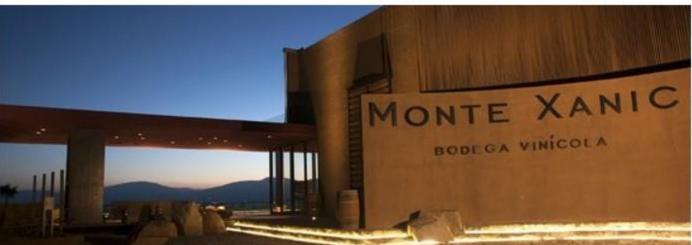


MONTE XANIC

BODEGA VINÍCOLA























Monte Xanic







Viña Kristel Sauvignon Blanc 2015

Location Valle de Guadalupe, Ensenada-Baja California

Est. 1987

Hectares 100 (80 Valle de Guadalupe, 20 Ojos Negros)

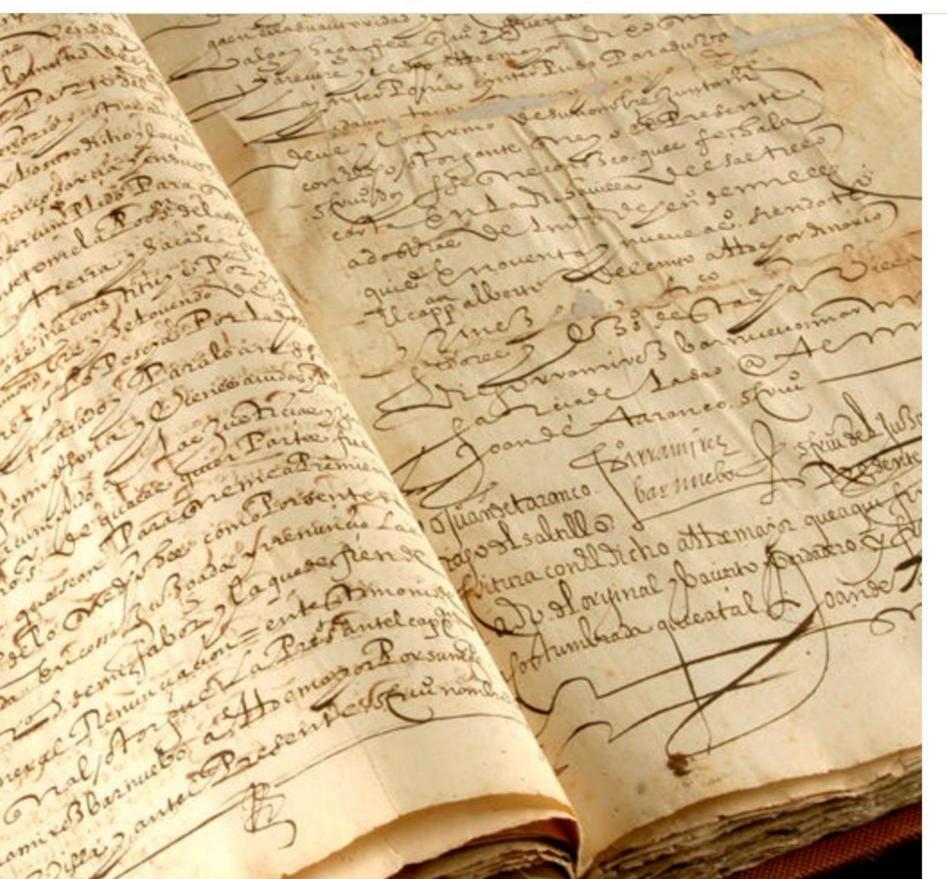
Production 50,000 cases

100% Sauvignon Blanc

13.5 alc. Vol No malolactic No oak 100% inox

Fresh, vibrant, tropical and citrusy

Medium acidity, medium high alcohol, crisp and easy to drink

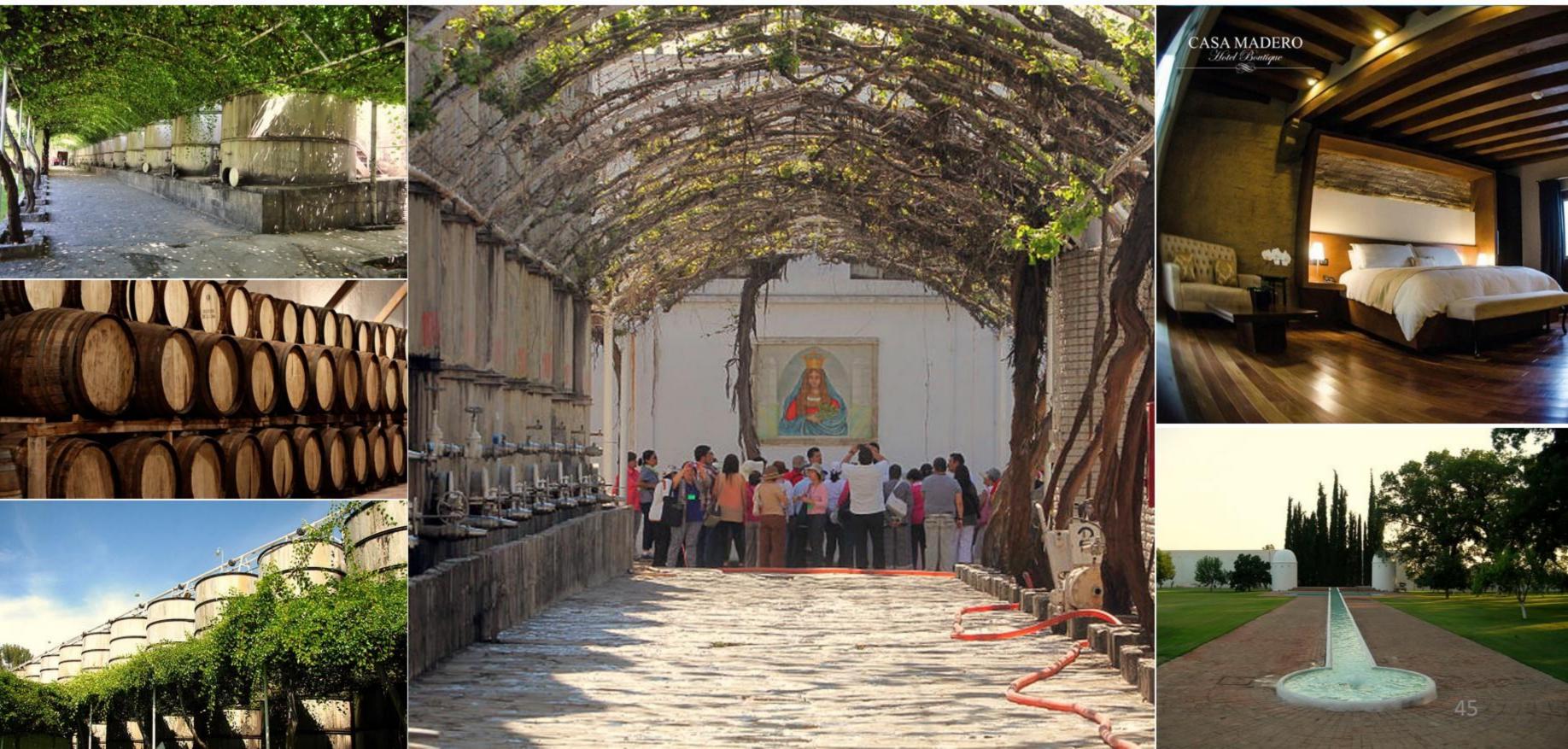


CASA MADERO











Casa Madero







Casa Grande Chardonnay 2015

Location Valle de Parras, Coahuila (North of Mexico, borders with Texas)

Est. 1597 # Hectares 350

Production 160,000 cases

100% Chardonnay

13.8 alc. Vol.

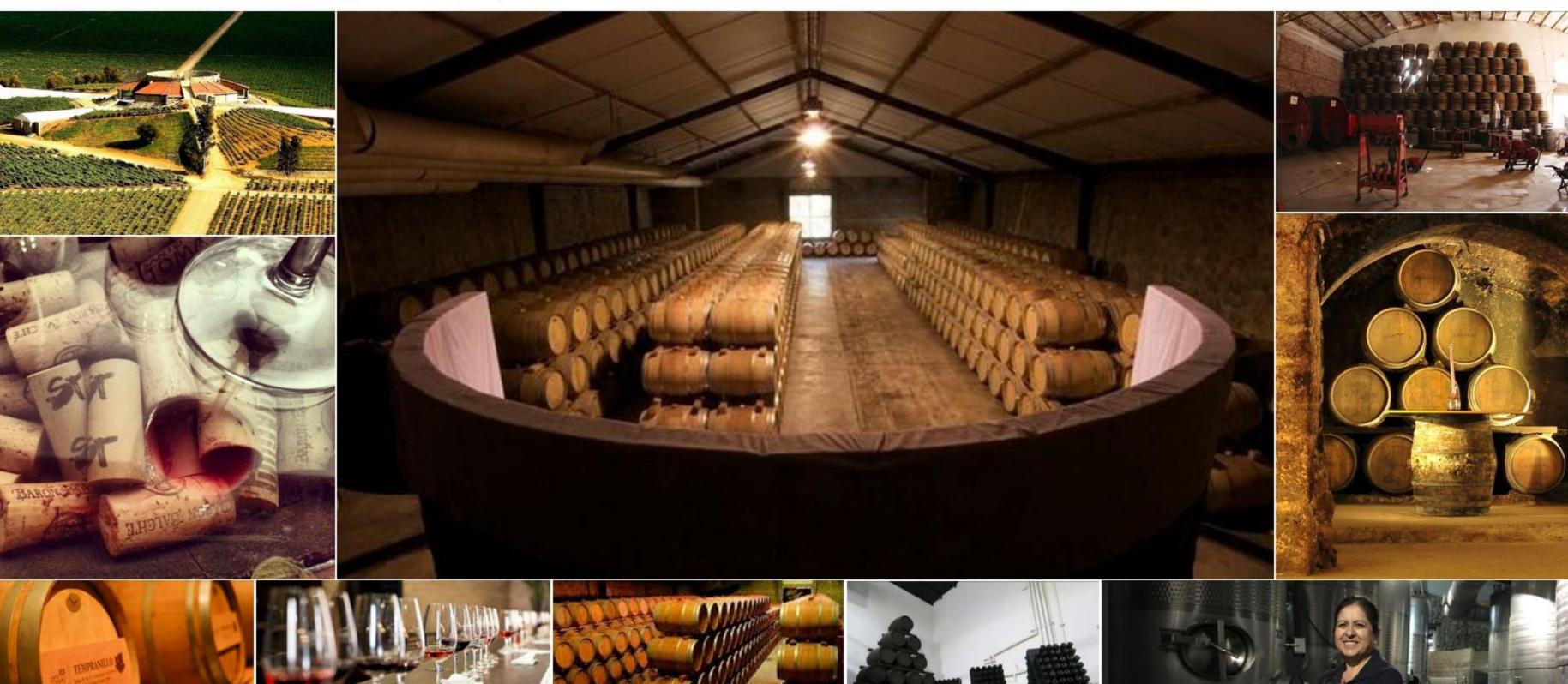
Cold Fermentation - inox
6 months in French and American new oak barrels
Fresh and fruity with a hint of oak. Citrus and gunflint.
Medium acidity, medium high alcohol, complex



SANTO TO M/X5 Desde 1888











Santo Tomas









Unico 2009

Location Valle de Guadalupe, & Valle de San Vicente, Baja California

Est. 1888 # Hectares 500

Production 150,000 cases

Cabernet Sauvignon 65% / Merlot 35%

14 alc. Vol.

Each varietal aged for 18 months in French new oak + 6 months blended 12 months of bottle aging.

Blackcurrant, tobacco and spicy toasty notes with hints of tar, leather and menthol. Medium high acidity, medium alcohol, round tannins













Viñas de Garza







Amado IV 2010

Location Valle de Guadalupe, Baja California

Est. 2003 # Hectares 14

Production 5,000 cases

Cabernet Sauvignon, Merlot, Tempranillo, Zinfandel

13.5 alc. Vol.

Plums, dried cherries, tobacco with spicy peppery notes Medium high alcohol, medium acidity, round medium tannins

3. MEXICAN WINE TASTING

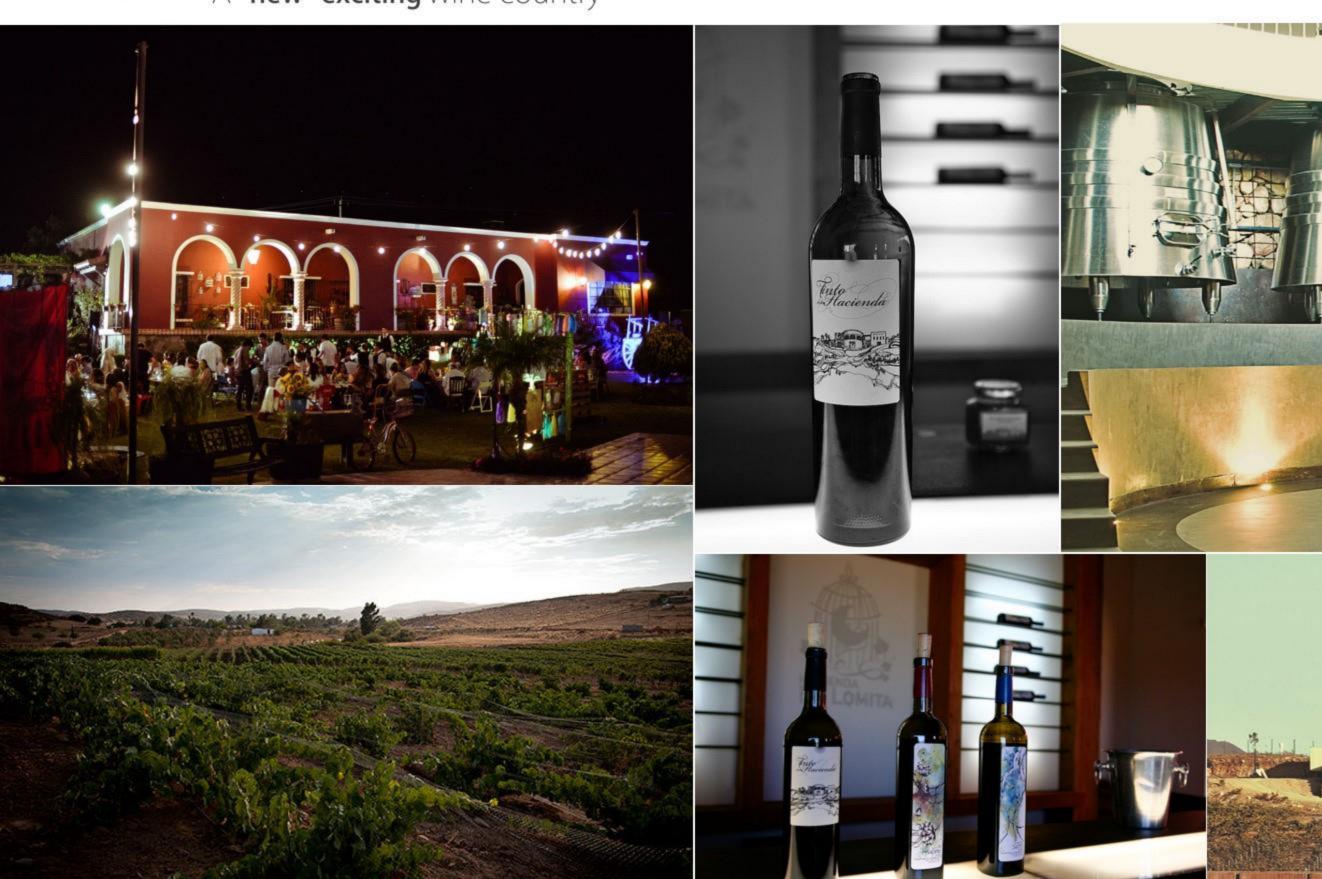
SWE 40th Annual Conference, Washington, DC.

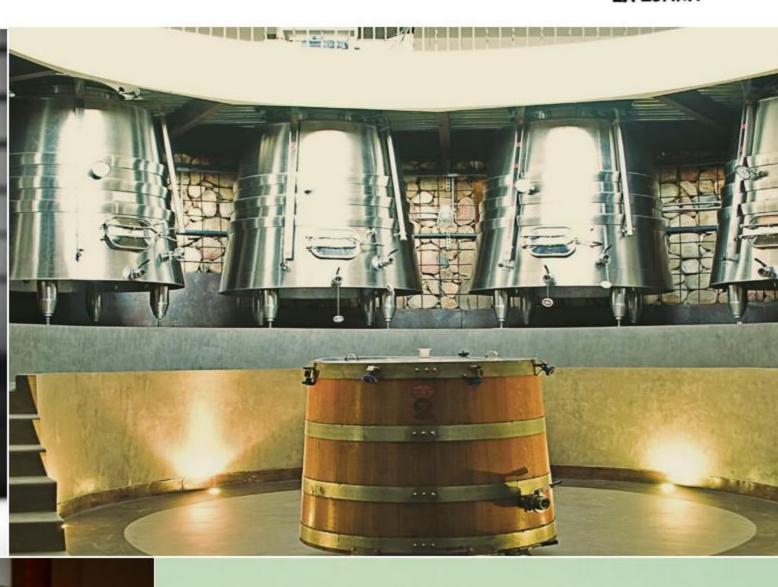
















Hacienda La Lomita





Singular 2012

Location Valle de Guadalupe, Baja California

Est. 2009 # Hectares 21

Production 7,500 cases

Merlot 100% (every year Singular reflects the "best kid on the block") 14.5 alc. Vol.

Manual harvest, grape selection.

Fermentation in American oak vats

Aging: 12 months of French new oak

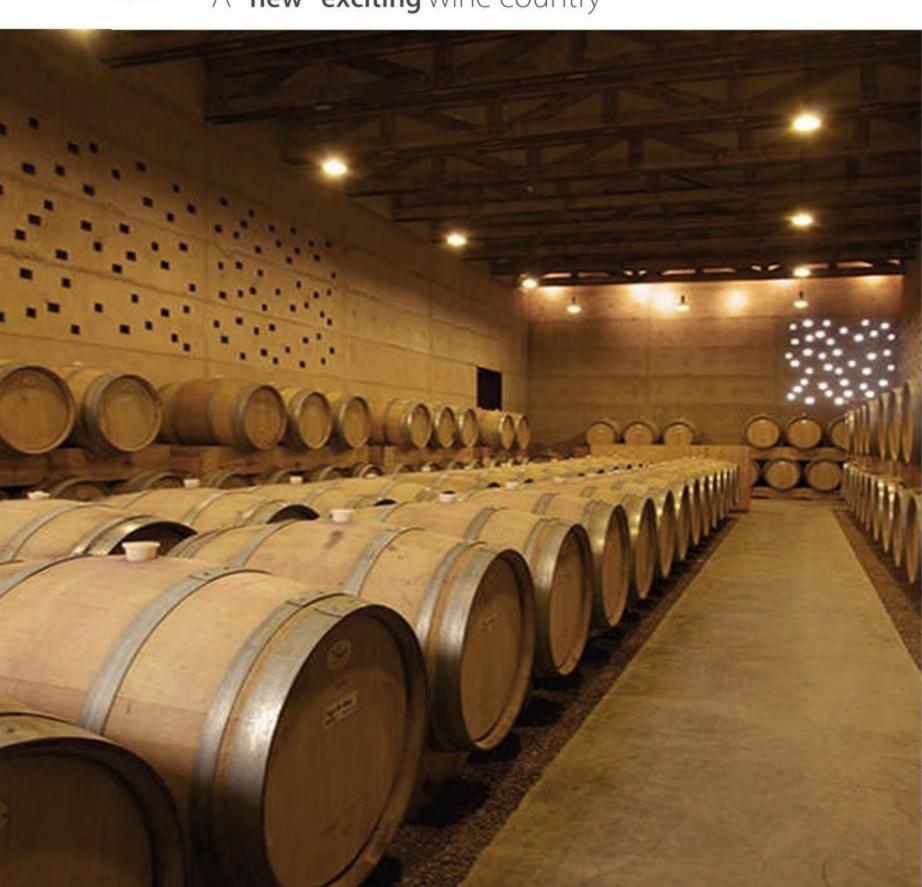
Sweet ripe and dried fruit, raisins, nuts, cosmetic and cedar with coconut background.

Medium high alcohol, medium acidity, round soft tannins

3. MEXICAN WINE TASTING

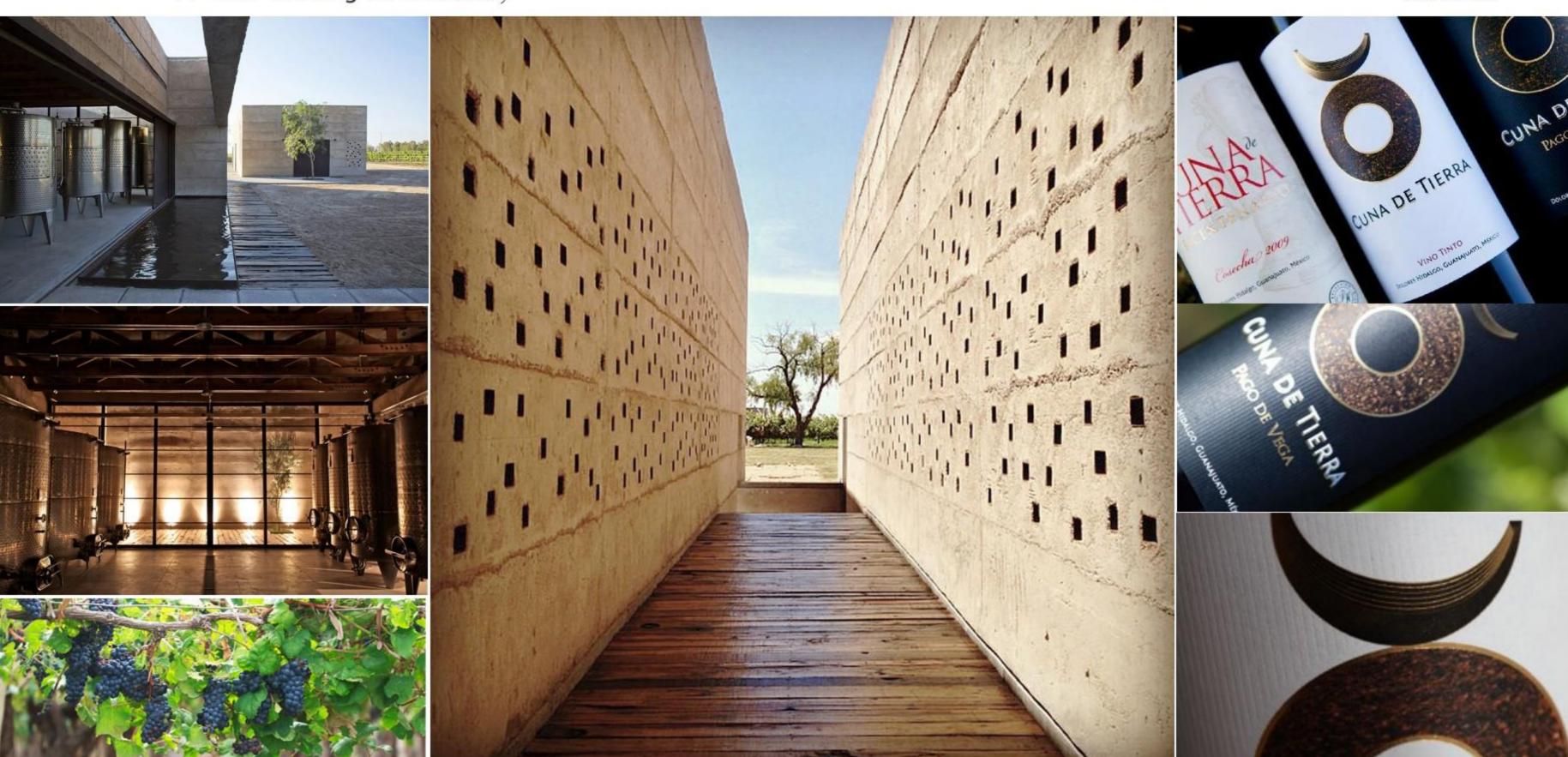
SWE 40th Annual Conference, Washington, DC.















Cuna de Tierra





















Pago de Vega 2012

Location Dolores Hildalgo Guanajuato

Est. 2005 # Hectares 29

Production: 20,000 cases

Cabernet Sauvignon 80%, Cabernet Franc 15%, Merlot 5%

13.5 alc. vol.

Aging: 12 months in French – American and Hungarian new oak.

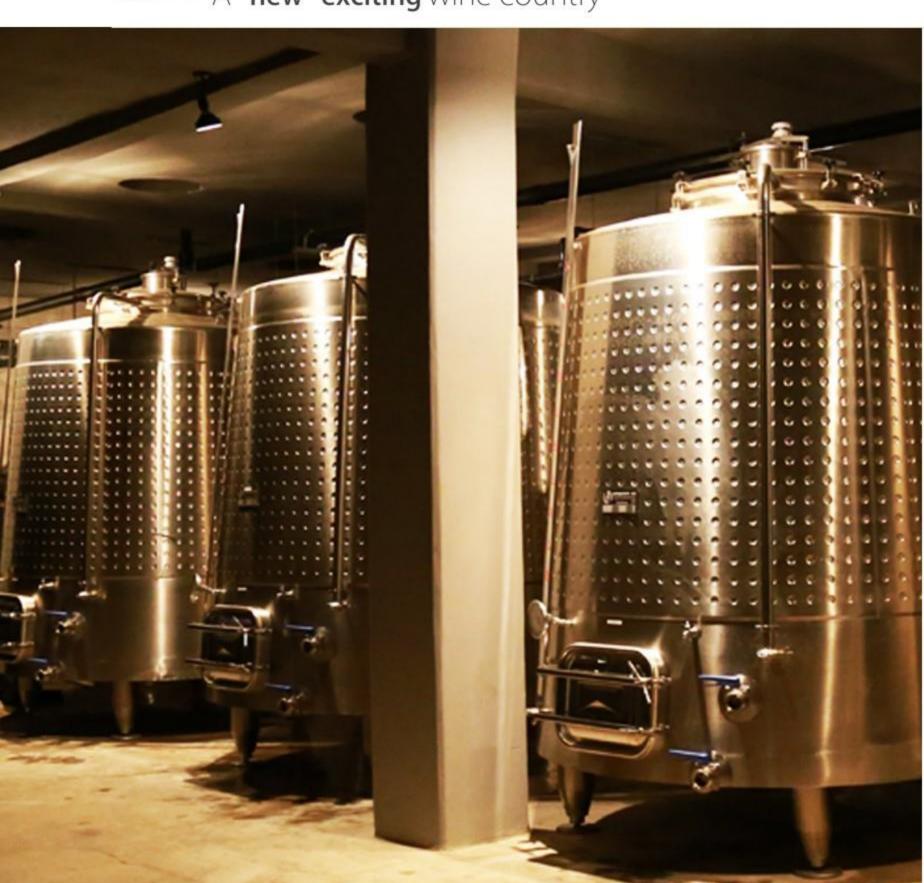
Tobacco and black fruit, pronounced sweet spice and toasty aromas, vanilla powdered sugar.

medium alcohol, medium high acidity, medium tannins

3. MEXICAN WINE TASTING

SWE 40th Annual Conference, Washington, DC.















El Cielo









Perseus 2012

Location Valle de Guadalupe, Baja California

Est. 2013 # Hectares 29

Production 20,000 cases

Nebbiolo 70% Sangiovese 30%

13.8 %

24 months French new oak Black fruit, tobacco, tar, leather and lavander with a heavy toasty background. Medium high alcohol, high acidity, big tannins

3. MEXICAN WINE TASTING

SWE 40th Annual Conference, Washington, DC.





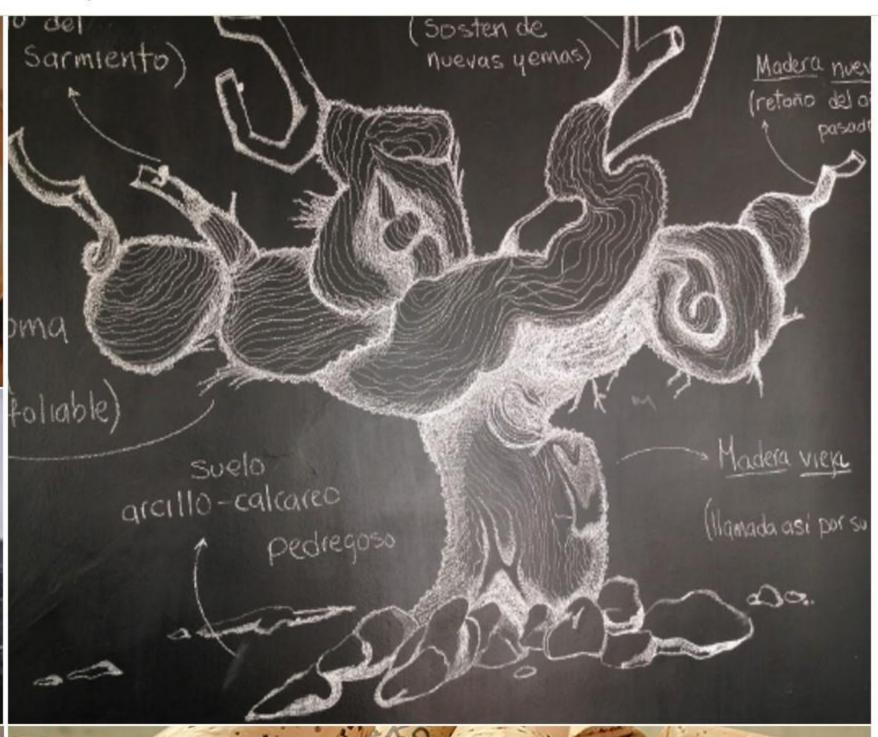


















Durand Viticultura









Icaro 2012

Location Valles of Baja California

Est. 2005

hectares 7

Production 1,300 cases

Nebbiolo, Cabernet Sauvignon, Merlot

13.5 alc. Vol.

Profound and powerful, black ripe fruit, tar, flowers and spices, toasty, coffee, cocoa

High alcohol, medium acidity, high dry tannins



FUTURE

Of Mexico's Wine Industry

Developing future wine enthusiasts

10 MILLION CASES

17,000 VINEYARDS

\$500 M USD INVESTMENT

8,000 JOBS

TEX REDUCTION



Fiestas de la Vendimia at Ensenada

wineries

top restaurants & chefs

+40 Social events & concerts

\$100 dls average ticket.

+55,000 attendants



Foreign Visitors – Strategic location

Baja shares the economic benefit of the border Tijuana - San Diego

Great alternative for San Diego and Los Angeles residents.



Emerging gastronomic movement

Mexico is now positioned as a top gastronomic destination, due also to enoturism.

























SANDRA FERNANDEZ

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