Chiflado

Queretaro, Mexico



Winemaker: Xamie Niembro
Region: Querétaro, Mexico
Location: El Marqués, Mexico
Appellation: N/A

Main Vineyard in Querétaro, Mexico at 1910m above sea level and second vineyard in Guanajuato on black earth, vertisol and clay.

Native fermentation and ageing for 6 months in stainless steel and 6 months in French Oak barrels. Rested for 3 months in American Oak barrels.

Practicing Organic

50% Tempranilla, 30% Syrah, & 20% Malbec

About the Winery/Winemaker

Born in Querétaro, Mexico's high-altitude altiplano, crafted through responsible farming that embraces biodiversity and low-intervention winemaking. Honest, expressive, and shaped by altitude, sun, and dramatic temperature shifts into something beautifully imperfect full of character.
Light, fresh, mineral-driven wines with bright acidity. Chiflado is for those who want something alive, surprising and easy to enjoy. All wines are made from grapes grown at the main vineyard in Querétaro and a secondary vineyard in Guanajuato, Mexico. Chiflado practices responsible farming with no chemical additives and works the land in a more thoughtful and sustainable way.