MEXICAN CELLARS



Summer-Winter 2026/2027 Collection

A New Map of Mexican Wine

AUSTRALIA'S FIRST AND ONLY IMPORTER OF MEXICAN WINE



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Key used throughout:
ABV = Alcohol by volume
Serve = Recommended serving temperature
Cellar= Ageing potential



A new chapter:

Mexican Cellars began in 2016 as a simple idea: *Mexico makes serious wine and Australia deserves to know it.*

In 2026, we took over that idea and started writing its next chapter — expanding the portfolio, deepening our relationships with growers across the country and building a collection that finally does justice to Mexico's wine map.

We are still the only company bringing Mexican wine into Australia. What's changed is how much of Mexico we can now bring with us.

This is the 2026 Collection: 25 wines, three regions, six producers and a country most people have never associated with wine at all.

Consider this your introduction.

— Will Flores, Owner



The Regions of Mexican Wine

Most people know Mexico for tequila and mezcal. Fewer know it has been making wine since 1597 — decades before the first vines went into the ground in Australia.

This collection spans three of the country's most distinct wine regions:

BAJA CALIFORNIA: the beating heart of Mexican wine, split between the famous Valle de Guadalupe and the emerging Valle de San Vicente further south. Seventeen of the wines in this collection come from here, across four producers.

COAHUILA: the birthplace of wine in the Americas. The Valle de Parras has been growing vines since the 16th century, in a high-altitude semi-desert that looks more like the Barossa than the tropics most people picture when they think of Mexico.

QUERÉTARO: the newest frontier, where high-altitude vineyards are producing some of the country's most exciting emerging wines.

Three regions. Six producers.
One country **nobody expected.**

Baja California

Baja California produces the vast majority of Mexico's wine, anchored by the Valle de Guadalupe and its lesser-known southern neighbour, the Valle de San Vicente. Four producers make up this section: **Viñedos Llano Colorado, Casa de Piedra Viticultores, Casa Magoni, and El Cielo** — from accessible everyday reds to some of the most conceptual wines in the country.





Lágrimas San Vicente Sauvignon Blanc 2023

Viñedos Llano Colorado — pioneers of the Valle de San Vicente, a cooler, less-explored subregion just south of Guadalupe

Varietal: 100% Sauvignon Blanc

Region: Valle de San Vicente, Baja California

Grown on clay-sandy soils 100–150m above sea level and fermented cool in stainless steel at 14°C, this Sauvignon Blanc pours a bright, greenish-yellow. Herbaceous and grapefruit-driven on the nose, lifted by tropical fruit, a whisper of honey and green pepper.

Pairs with: Seafood starters, olives, ceviche, grilled or steamed shellfish, creamy cheeses, spiced dishes, poultry, sushi.

ABV: 12.8%
Serve: 10–12°C
Cellar: up to 3 years

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Lágrimas San Vicente Chardonnay 2023

Varietal: 100% Chardonnay
Region: Valle de San Vicente, Baja California

Pale straw with green highlights, from the same estate and the same cool stainless-steel fermentation. Lemon, pineapple, mango and banana open into apple and citrus zest — a bright, food-friendly style built for warm-climate drinking.

Pairs with: Grilled or smoked fish and shellfish, white meats, light pasta (carbonara), soft cheeses, Asian cuisine (tempura, sushi).

ABV: 13.6%
Serve: 10–12°C
Cellar: up to 3 years

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Surco 2.7 Cabernet Sauvignon 2022

Varietal: 100% Cabernet Sauvignon
Region: Valle de San Vicente, Baja California

A 15–20 day maceration and 12 months in American oak give this single-varietal Cabernet its dark fruit core — blackberry, blackcurrant, plum — layered with black pepper, vanilla, mint and a touch of chocolate. Soft tannins, rich yet approachable.

Pairs with: Red meats, stews, chocolate, mushrooms, roasted vegetables, spicy food.

ABV: 13.8%
Serve: 16–18°C
Cellar: up to 5 years

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Surco Rojo Cabernet Sauvignon–Nebbiolo 2022

Varietal: Cabernet Sauvignon & Nebbiolo (blend)

Region: Valle de San Vicente, Baja California

A rare pairing of Cabernet Sauvignon and Nebbiolo — deep, brilliant ruby, with strawberry, cherry, blackberry and plum over black pepper, vanilla, mint and tobacco. Silky tannins carry through to a long, persistent finish.

Pairs with: Grilled red meats, mole, aged cheeses, charcuterie.

ABV: 13.6%
Serve: 16–18°C
Cellar: up to 5 years

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J2:10 Cabernet Sauvignon–Nebbiolo

Llano Colorado's most cellar-worthy release

Varietal: Cabernet Sauvignon & Nebbiolo (blend)
Region: Valle de San Vicente, Baja California

Blended and matured under the guidance of Camilo Magoni and José Luis Durand at VIRESA — twelve months in barrel plus a further fourteen in bottle. Bright, clean ruby, layered with vanilla, blackcurrant and cedar; soft, sweet tannins and a velvety, elegant finish.

Pairs with: Well-seasoned red meats, stews, pasta, aged cheeses, adobo-marinated pork chops, red or green tamales.

ABV: 13.5%
Serve: 14–18°C
Cellar: up to 5 years

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Piedra de Sol 2025

Casa de Piedra Viticultores — founded in 1997 by one of Valle de Guadalupe's founding families; 27 vintages in, still obsessed with terroir over trend.

Varietal: Grenache Blanc

Region: Valle de Guadalupe, Baja California

Hand-harvested and fermented entirely in stainless steel with no oak contact — Casa de Piedra's purest expression of white Grenache. Fresh, mineral, unadorned.

ABV: 11.9%

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Espuma de Piedra Blanc de Blancs (Brut)

Varietal: Chardonnay & Sauvignon Blanc
Region: Valle de Guadalupe, Baja California

A traditional-method sparkling wine, pressed and vinified as a white base, then aged 24 months on lees for fine bubbles and bready depth.

ABV: 12.5%

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Espuma de Piedra Blanc de Noir (Brut)

Varietal: Barbera

Region: Valle de Guadalupe, Baja California

A red grape vinified entirely as a white — Barbera, pressed and fermented as a blanc, then aged 24 months on lees. One of the more unusual bottles in Mexican sparkling wine.

ABV: 12.5%

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Magoni Manaz (Viognier-Fiano) 2025

Casa Magoni — helmed by Camillo Magoni, the winemaker many consider the father of modern Valle de Guadalupe wine. Every wine here comes from Casa Magoni's own vineyards.

Varietal: Viognier & Fiano (blend)

Region: Valle de Guadalupe, Baja California

Viognier from the deep sandy-loam soils of the Campo Manaz vineyard brings structure and aromatic lift; Fiano contributes Campania-bred finesse. Bright straw-yellow with green flashes; orange peel, green apple, white flowers and ripe green melon, finishing long and honeyed.

Pairs with: Oysters, ceviche, tiraditos, tart lemon desserts.

ABV: 13%

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Magoni Sauvignon Blanc 2025

Varietal: 100% Sauvignon Blanc

Region: Valle de Guadalupe, Baja California

From an 18-year-old vineyard at the base of the Manaz hill, fermented in stainless steel. Deep straw-yellow with a silvery rim; floral and citrus-driven — lime zest, grapefruit, melon rind — with white peach, medium-plus body and a lingering apricot finish.

Pairs with: White meats, scallops, ceviche, green vegetables.

ABV: 13%

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Magoni Chardonnay Vermentino 2025

Varietal: Chardonnay & Vermentino (blend)
Region: Valle de Guadalupe, Baja California

An international grape meets an Italian one on the Campo Manaz vineyard. Slightly deep straw-yellow with golden reflections; pineapple, star fruit, yellow apple and Bosc pear over a chamomile note, with rich acidity and a round, dry, medium body.

Pairs with: Creamy pastas, poached fish, butter-poached lobster.

ABV: 12.5%

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Sangiovese Cabernet 2024

Varietal: Sangiovese & Cabernet Sauvignon (blend)

Region: Valle de Guadalupe, Baja California

Sangiovese from a Romagna clone grown at La Joya vineyard, blended with Cabernet from Llano Colorado's San Vicente vineyard. No oak — built for freshness and primary fruit. Bright violet with a rosy rim; fresh cherry, strawberry and raspberry, with a floral hibiscus note on the finish. Light, balanced, gently tannic.

Pairs with: Pasta, pork, simple fare — pizza, salads, burgers.

ABV: 13.5%

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Nebbiolo de Baja 2020

Varietal: 100% Nebbiolo

Region: Valle de Guadalupe, Baja California

A Valtellina (Chiavennasca) clone, long-adapted to the Valle de Guadalupe. Dark garnet with tile-red evolution; dried fruit — date, ripe black plum — vanilla, clove and a chocolatey finish. Structured, firm tannins, long finish.

Pairs with: Roasted lamb and game meats, especially alongside anything chocolate-forward.

ABV: 13.5%

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Pleiades Blanc de Blancs 2023

EL CIELO — Valle de Guadalupe's most conceptual producer, naming its wines after constellations and myth.

Varietal: Sauvignon Blanc, Chardonnay, Chenin Blanc

Region: Valle de Guadalupe, Baja California

Clean, bright straw-yellow with green flashes; guava, apple, passionfruit, lime, honey and white flowers, in easy balance with a medium finish.

Pairs with: Light cheeses, sushi, white fish, ceviche, fresh salads.

ABV: 12%
Serve: 8°C

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Capricornius 2024

Varietal: 100% Chardonnay
Region: Valle de Guadalupe, Baja California

Six months in French oak. Clear golden-yellow with green flashes; pineapple, citrus, banana and white flowers meet vanilla and toasted coffee from the barrel, in a well-balanced style with a long finish.

Pairs with: Fatty fish, buttery pasta, goat cheese, achiote-spiced dishes, poultry.

ABV: 12.7%
Serve: 10–12°C

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Quasar Cabernet Sauvignon 2021

Varietal: 100% Cabernet Sauvignon

Region: Valle de Guadalupe, Baja California

Brief oak contact keeps this Cabernet fresh and light. Bright cherry-red with violet flashes; highly aromatic strawberry, redcurrant, cherry, fresh flowers, hibiscus and chocolate.

Pairs with: Fresh tuna, salmon, lean red meats, bolognese, pizza, cold cuts, arrachera tacos, semi-aged cheeses.

ABV: 13.8%
Serve: 16°C

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Persens 2022

EL CIELO'S MOST AMBITIOUS RED

Varietal: 70% Nebbiolo, 30% Sangiovese
Region: Valle de Guadalupe, Baja California

Twenty-four months in new French oak. Intense plum-red, in transition; wet earth, leather, black and red fruit — cassis, cherry, redcurrant, pomegranate — and tobacco. Fruity and spiced, with serious structure, polished tannins and remarkable length.

Pairs with: Mole poblano, ossobuco, beef stews, spiced pasta, black truffle risotto, dark chocolate desserts.

ABV: 13.6%
Serve: 18°C
Decant 30 min before serving

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Coahuila

Long before Napa, before the Barossa, before anywhere else on either continent — the Valle de Parras in Coahuila was already making wine. Casa Madero, founded there in 1597, is the oldest continuously producing winery in the Americas. High-altitude, semi-desert, and centuries older than most people's idea of "New World" wine. Parvada is the modern face of that heritage.





Parvada Blanc de Blancs 2025

PARVADA — Coahuila's modern face, turning over 400 years of winemaking heritage into an internationally awarded portfolio

Varietal: 60% Verdejo, 25% Chardonnay, 15% Sauvignon Blanc — unoaked, unfiltered
Region: Valle de Parras, Coahuila

Built with no oak and no filtration for maximum aromatic intensity and flavour — a fresher, more expressive style that shows off the blend rather than the barrel.

Pairs with: Soft cheeses, cold cuts, smoked salmon, cold consommé, fresh salads, paella, creamy pasta, grilled seafood, light fresh-fruit desserts.

ABV: 13%
Serve: 8–12°C

Awards: Silver Medal, Concours Mondial de Bruxelles 2023
Guía Peñín 87–89
Catadores 95

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Parvada Cardenal 2024

Varietal: 50% Malbec, 50% Caladoc
Region: Valle de Parras, Coahuila

Parvada's easy-drinking entry point — medium-high aromatic intensity, abundant red fruit and herbal notes for elegance and freshness. Versatile and crowd-pleasing.

ABV: 13.8%
Serve: 12–14°C

Awards: Revista Cava 92 Gold
Guía Peñín 88–91
Catadores 94

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Parvada Cabernet Franc 2022

Varietal: 100% Cabernet Franc
Region: Valle de Parras, Coahuila

Twelve months in oak. Opens further with time in the glass — ripe red and black fruit alongside fresh vegetal and floral notes, in real harmony.

Pairs with: Cold cuts, medium cheeses, meat cannelloni, vegetable lasagna, creamy risotto, salmon, octopus, braised shrimp, any beef cut, lean pork, roast chicken, suckling pig, lightly sweet desserts.

ABV: 13.8%
Serve: 16–18°C

Awards: Guía Peñín 91

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Parvada Syrah 2022

Varietal: 100% Syrah
Region: Valle de Parras, Coahuila

A tribute to one of the region's signature grapes, aged 12 months in oak.

Pairs with: Cold cuts and soft cheeses, beef or fish carpaccio, portobello mushrooms, roasted potatoes, artichokes, balsamic-dressed light salads, seafood or mild mushroom risotto, beef burgers, rib-eye, roast chicken, baked salmon, grilled octopus, chocolate desserts, mousse, coulant.

ABV: 13.8%
Serve: 16–18°C

Awards: Gold Medal, Concours Mondial de Bruxelles 2025
México Selection (silver/gold)
Guía Peñín 90–91
Catadores 94
Into the Wine Gold
Revista Cava 94 Gold
83 Bronze

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Parvada Selección del Enólogo 2023

Varietal: 90% Cabernet Sauvignon, 10% Petit Verdot

Region: Valle de Parras, Coahuila

Twelve months in oak. Ripe black fruit and fresh vegetal notes with a delicate, well-integrated pyrazine character — the winemaker's personal selection.

Pairs with: Cold cuts, medium cheeses, creamy risotto, pasta bakes, salmon, octopus, any beef cut, roast chicken.

ABV: 13.8%
Serve: 16–18°C

Awards: Grand Gold, Concours Mondial de Bruxelles (Coahuila 2022)
México Selection
Guía Peñín 91–92
Catadores 96
Into the Wine: Gold
Revista Cava 95 Grand Gold

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Parvada Reserva 2022

PARVADA'S FLAGSHIP

Varietal: 40% Cabernet Sauvignon, 40% Syrah, 20% Tempranillo

Region: Valle de Parras, Coahuila

Twelve months in oak. Syrah lends character, Tempranillo brings balance, Cabernet Sauvignon brings power — a signature blend built to lead the range.

Pairs with: Spicy cold cuts, strong cheeses (Roquefort, goat), asparagus, huitlacoche quesadillas, rib-eye, ribs, parmesan risotto, pesto pasta, toffee and dark chocolate desserts.

ABV: 13.8%
Serve: 16–18°C

Awards: Grand Gold Medal
Concours Mondial de Bruxelles 2022, 2024 & 2025
Guía Peñín 92–94
Into the Wine: Gold
Revista Cava 93/96
Catadores Vino Mexicano 97 pts

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Querétaro

The newest name on Mexico's wine map. High-altitude vineyards at the Parque Enológico Puerta del Lobo are proving the country's wine story is still being written — proof there's more to discover here than even most wine drinkers realise.





Puerta del Lobo Brut (Méthode Champenoise)

Puerta del Lobo — a high-altitude wine park putting Querétaro on the map

Varietal: Méthode Champenoise

Region: Querétaro

Pale gold with fine, persistent bubbles; layered, evolved fruit aromas, a creamy, sensual mousse and a long, fruity finish.

ABV: 12%
Format: 750ml

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Tio Neto 2021

Varietal: Merlot, Tempranillo, Malbec — estate fruit

Region: Querétaro

Twelve months in a mix of French, American and Hungarian oak, naturally stabilised and bottled unfiltered (natural sediment may occur). A structured, powerful wine, confidently balanced by its fruit — grown, made and bottled entirely in Querétaro.

ABV: 13.9%
Format: 750ml

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