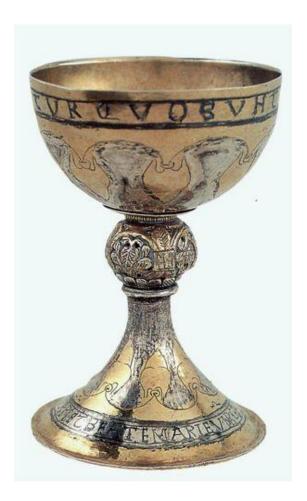


Here is the terroir.

Now who's going to plow it?

500 years ago Vitis vinífera arrived to America



- 1520. The catholic missionaires demand the precious wine for the holy mass, then the first vineyard was established.
- 1524. The conquerors asked for 50 plants for each "Indio"

1595. Felipe II asked to stop wine production.

XIX the Philoxera, and the american rootstocks.



 1843 Formal studies regarding Vitis vinifera started at Chapingo, but it was just small assignments.

Mexico

- 2 million hectares are suitable for grape cultivation
- 160,000 are ideal for grapevine
- 4,000 are producing wine
- Only 3 out of 10 wine glasses in Mexico are served using mexican wine
- The Annual consumption per capita is 750 ml (growing rate 8%)

Who?

Grapevines stress like no other plants,

Wineyards and wineries generate job opportunities for the locals

Promoting sutaintable development for persons, ecosistems and economy

Create the chance to include small towns in tourism circuits

Pomotes the sense of pride in the community

...and give us the chance to find comensality

But.. WHO can make the difference?



Anáhuac University Mexico



Tourism and Gastronomy Faculty

- More than 40 years
- 5 Bachelors
- 2 Master degrees
- 1 Doctorate





Our own wine



- 5 years ago Viñedos Azteca in Querétaro
- Gave Anáhuac University 2,000 m2
- Students take care of the wineyard and make wine
- Improving the skills and knowdeleg around wine

Dr. Francisco Madrid signing









This year will be our first 'vendimia'

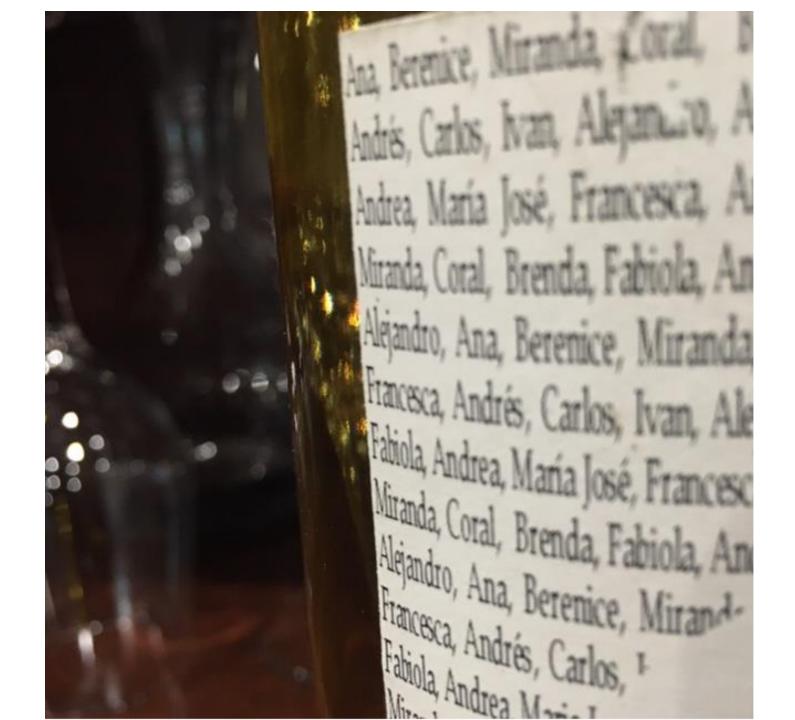








.... Ing Berenice, Miranda, Kurad, Brenda, Pa Aubis, Carlos, Ivan, Aleganzia, Ana, Bereni ----Andrea, María José, Francesca, Andrés, Ga Viranda, Coral, Boenda, Fabiola, Andrea, Mar Aliantra Ana, Berenice, Minanda, Coral Fraxesa, Andrés, Carlos, Ivan, Alejambro, A Fahila Andrea, Maria José, Francesca, André Miranda, Coral, Roenda, Fabiola, Andrew Alejandro, Ana, Berenice, Minam⁴⁻ haves, Andrés, Carlos, * Fabiola Andrea, Maria Jr Mirmia Coral, Brend Altanta Ana Rent Secundum LATE HARVEST fabida Andrea, Maria Mennia Good, Roma Visiandro Ana Reve Receipt) 2013





The best and only way to learn about enology...

• Is doing it



...and we will keep looking for improvement....

iGracias!



Gasterea

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