

The Pouya Estate

- **Founded:** 2017 by Fernanda Parra

- **Winery Location:** A creative arrangement of shipping containers turned into a winery in a small village east of Valle de Guadalupe towards Tecate.

- **Region and grape source:** Fernanda sources her grapes from two old vine vineyard sites in Valle de Guadalupe. Both are organically farmed and harvested by hand.

- Notes:

- Pouya makes natural wines with no additions or corrections. They do not undergo filtration or stabilization. Only minimum sulfites are added at bottling - 30 ppm.

- Pouya is a woman-owned, woman-operated LGBTQ boutique production founded and run by Fernanda Parra.

- Fernanda is a Baja native who received her M.S. in enology, ampelology and viticulture after attending university in Montpellier, France. She started her wine career working at the lab at Tenuta Rapitala in Sicily and then worked as a cellar intern at Domaine La Criox Montjoie in Burgundy. Eventually she returned to Mexico work with Camillo Magoni as assistant winemaker at the Magoni Estate. Pouya is her personal project, and it reflects the culmination of years of training and hard work combined with the desire to participate in the expression of her heritage and love for Baja's terroir.

- The name Pouya is an homage to her great grandfather, a French scientist that fell in love with Baja.

Total Production: 800 cases, 6 - 8 wines (additional small batch wines made in some vintages)



2021 Tinto - Pouya

Tasting Notes and Drinking Window:

An exceedingly light ruby colored wine whose profundity is not revealed in its depth of color, this beautiful creation is a stunning revelation for those who imagine intensity comes with depth of color extraction. Notes of black cherry, roses, and a subtle touch of leather on the nose, bright balanced red fruits and taught acidity in the mouth. Long finish with rounded tannins.

Drinking window - Upon release - 4 years 67 cases made!

Vintage:

2021

Blend:

100% Grenache

Producer:

Pouya

Winemaker:

Fernanda Parra - Mexican, lives in Valle de Guadalupe

Vineyards:

Valle de Guadalupe - Olegario Sandoval vineyard planted in 1969. Site is dry farmed organically and composed very sandy soils. Elevation is 1,100 ft, approximately 15 miles from the Pacific.

Winemaking:

Grapes were harvested by hand early to maintain good acidity, then vinified in method "Vinification Integrale" where the pressed juice was fermented with the skins and seeds in 500L second use French Oak barrels at low temperatures for a period of 3 weeks. Once fermentation was complete the wine was

pressed and returned to the same barrel and aged for an additional 7 months before being bottled unfiltered and unfiltered.

Sulfites: 50 ppm

Alcohol:

12.7%

Farming:

Organi, Sustainable