

**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)**



**2022 Bagnum 1.5L- Pouya**

**Tasting Notes and Drinking Window:**

A wildly delicious wine from Pouya that just keeps getting better, the 2023 Pet Nat remix is more focused and more vivacious than previous vintages with a likewise more focused blend of just Grenache and Merlot. A micro-production wine that's a must try.

**only 67 cases made!**  
**Drinking Window: upon release - 4 years**

**Vintage:**  
2022

**Blend:**  
65% Grenache, 35% Merlot

**Producer:**  
Pouya

**Winemaker:**  
Fernanda Parra - Mexican, lives in Valle de Guadalupe

**Vineyards:**  
Valle de Guadalupe - Anatolia vineyards planted in 2009 at an elevation of 1,000 ft in soils of loamy sand. Non-grafted rootstock.

**Winemaking:**  
All varieties are commingled in the vineyard, harvested by hand, then crushed, destemmed, and direct pressed without any maceration. Fermentation was kept at the lowest possible temperature to slow the process and it was bottled at 1.6 brix. Fermentation completed in the bottle and the wine was aged sur lees for 3 months before disgorging to eliminate the gross lees and filled with the same wine.

**Sulfites: no sulfites added**

**Alcohol:**  
12.2%

**Farming:**  
Organic, Sustainable