

**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 Naranja - Pouya**

**Tasting Notes and Drinking Window:**

The "Thompson Seedless" variety is little known to the wine world as it's largely used as a table grape and in the production of raisins. Called Thompson Seedless in the US after the Englishman William Thompson who first introduced it to California in 1872, it was subsequently discovered by horticulturalists to be the same grape as Sultanina which has been widely planted and cultivated in Asia Minor as far back as anyone can remember. Nonetheless, the name Thompson Seedless has stuck and Fernanda has chosen to use it here.

Incredibly fragrant on the nose the wine displays with notes of white peach and nectarine along with white flowers such as honeysuckle and lily. On the palate the wine is delightful and fresh as it is fragrant with a crisp and bright backbone supporting a generous wealth of fruit.

**Only 67 cases made!**

**Drinking window - Upon release - 3 years**

**Vintage:**

2022

**Blend:**

100% Thompson (Sultanina)

**Producer:**

Pouya

**Winemaker:**

Fernanda Parra - Mexican, lives in Valle de Guadalupe

**Vineyards:**

Valle de Guadalupe - an organically vineyard site that was planted in 1958 that is currently being farmed by the 4th generation.

**Winemaking:**

Grapes were hand harvested, destemmed directly into tank, and fermented at a low temperature. Punchdowns were carried out 3 times a day 15 days of skin contact. Wine was then pressed into a second use french oak barrel where it was left to age for 4 months in with lees and light batonage.

**Sulfites: 30 ppm**

**Alcohol:**

12%

**Farming:**

Organic, Sustainable