

## The Rubio Estate

**Founded:** 2003 by Francisco Rubio and family

**Region and grape source:** Their winery and vineyards are located in Valle de Guadalupe approximately 11 miles from the Pacific.

**Vineyard specifics:** Situated high on the Valle's southwestern facing wall at an elevation of 1,150ft in soils of clay and decomposed sandstone. The site is organically farmed and composed of separate plots of Tempranillo, Nebbiolo, Sangiovese, Malbec, Montepulciano, Chenin Blanc, and Palomino.

### Notes:

- Situated higher on the valley wall than most estates, their vineyards have the best access to fresh water and are slightly cooler than other sites.
- They are the definition of a family run winery – all grapes are picked by hand and every family member has a role in an aspect of the operation. The tribe stays together.
- The elephants on the labels each represent specific members of the family. The animal serves as a symbol of the fact that elephants always operate in packs or family units and have the survival strategy of surrounding, (rather than out running as is the strategy of survival for many species) the young, fragile and old members of the community when under attack. If you visit their winery, you find their father running the tastings, their mother serving the food, the cousin making the wine, the younger brother running the kitchen, etc.

**Total production: 10 acres under vine, 6 wines, 4,000 cases**



## 2023 Herencia Blanco - Bodegas F. Rubio

### Tasting Notes and Drinking Window:

A white wine with crisp citrus and floral notes on the nose and an almost ethereal body on the palate. For those who have not yet discovered wines made from Palomino, this wine will certainly win you over. An ideal pair with seafood or salads, with a low alcohol that makes it a spectacular lunch wine!

**500 cases made**

**Drinking window: Upon release - 4 years**

### Vintage:

2023

### Blend:

67% Palomino, 33% Chenin Blanc

### Producer:

Bodegas F. Rubio

### Winemaker:

Alberto Rubio - Mexican

### Vineyards:

**Valle de Guadalupe, ejido of El Porvenir** - Estate vineyards planted in 2003 in soil of clay and decomposed sandstone mix. At 1,150 ft, the site is one of the highest on the valley wall and has a gentle slope that faces southwest.

### Aging:

Stainless steel tanks for 6 months

### Farming:

Organic, sustainable

### Alcohol:

11%