

## 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**



## 2022 Herencia Tinto - Bodegas F. Rubio

### Tasting Notes and Drinking Window:

Another impressive vintage from Valle de Guadalupe, this Herencia reflects the very dry yet moderate growing season, yielding a wine of focused, polished character. Red cherry, cranberry, blackberry, spice box, forest floor, and hints of peeled apple are lifted and precise on the nose. On the palate, the medium-bodied structure remains balanced and elegant, with the dryness adding subtle tension and refinement, making this a graceful and expressive expression of the Valle.

**500 cases made**

**Drinking window: upon release - 12 years**

### Vintage:

2022

### Blend:

50% Cabernet Sauvignon, 30% Merlot, 20% Malbec

### Producer:

Bodegas F. Rubio

### Winemaker:

Alberto Rubio - Mexican

### Vineyards:

Valle de Guadalupe, ejido of El Porvenir - Estate vineyards are 11 years old and planted 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.

### Winemaking:

Grapes were harvested by hand in 2 lots: September 7th and September 15th. Each lot was manually sorted and crushed before being left to ferment in stainless steel tanks. After fermentation was complete, the wine was blended and transferred to 1st and 2nd use French oak barrels and aged for 12 months before bottling.

**35 PPM sulfites at bottling.**

### Farming:

Organic, sustainable

### Alcohol:

14%