

**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)**



**2023 Blanco - Pouya (750 and 1.5L "bagnum" format)**

A Sauvignon Blanc with superb balance that hits all of the descriptors for deliciousness, don't let the container fool you, this is a serious wine. If balance in the mouth doesn't get your attention, then the finish will - as clean and long as it is refreshing. All of this brings one to question why Fernanda didn't put the full production into magnum format? Anyway, the production was so small that it hardly matters. Get it while you can.

There is as much to say about this wine as there is about the vessel that contains it. Those who still hold the bias that good wine does not come in bags have met their match. What started off as a solution to a bottle shortage, has become a passion for winemaker/owner Fernanda Parra who sites the drastically smaller footprint of bags compared to glass and cork (90% less) AND the ability of the wine to hold without degradation for up to a month after opening as major benefits of bags.

**80 cases made**

**Drinking Window: upon release - 4 years**

**Vintage:**  
2023

**Blend:**  
100% Sauvignon Blanc

**Producer:**  
Pouya

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

**Vineyards:**  
Valle de Guadalupe, Ejido San Antonio de las Minas – non-grafted rootstock planted in 2015 at an elevation of 950 ft in soil of sandy loam.

**Winemaking:**  
Grapes were harvested by hand and whole cluster pressed and then fermented at low temperatures for 3 weeks. Wine was bottled without corrections, unfinned and unfiltered after 3 months of cold stabilization.

**Sulfites: 40ppm**

**Alcohol:**  
11.9%

**Farming:**  
Organic, Sustainable