

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)



2025 Pet Nat Remix - Pouya

Tasting Notes and Drinking Window:

Back to the classic Merlot Grenache blend she has used for this wine throughout most of her time making it, this vintage is more similar in style to the 2023 than the 2024, and while the 2024 was fun and unique, what's inside this bottle has everything we hoped for and more. Incredible fruit and floral aromas, a fine clean and crisp white mousse, and palate that's as focused and defined as a laser beam, this walks in the footsteps of the giants that came before it but does it while keep perfect pace.

only 80 cases made!

Drinking Window: upon release - 4 years

Vintage:

2025

Blend:

67% Merlot, 33% Grenache

Producer:

Pouya

Winemaker:

Fernanda Parra - Mexican, lives in Valle de Guadalupe

Vineyards:

Valle de Guadalupe - Olegario Sandoval vineyard planted in 1969. This extraordinary site is dry farmed organically and composed very sandy soils. The elevation is high for the region at 1,100 ft and it lies approximately 15 miles from the Pacific.

Winemaking:

Both varieties were 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%

Farming:

Organic, Sustainable