

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)



2021 Brut Nature - Pouya

Tasting Notes and Drinking Window:

A sparkling wine made in method champenoise with expressive notes of white flowers, citrus peel and fresh baguette on the nose. Fine bubbles overlay a crisp dry wine of refreshing acidity recalling Asian pear, green apple and lemon zest.

It was only a few years ago that sparkling wine was hard to find in Northern Baja, much less a decent one. That has changed entirely with many estates making sparkling wine and quite a few of them of excellent quality. That said, there are few that come close to this Brut Nature from Pouya, which in this vintage is certainly the best the region has to offer. From every angle this is a stunning wine, and the best part is that it will age incredibly well. Good luck managing to hold on to some!

Drinking window: Upon release - 15 years
120 cases made

Vintage:

2021

Blend:

100% Grenache

Producer:

Pouya

Winemaker:

Fernanda Parra - Mexican, lives in Valle de Guadalupe

Vineyards:

Valle de Guadalupe - Olegario Sandoval vineyard planted in 1969. Site is dry farmed organically and composed very sandy soils. Elevation is 1,100 ft, approximately 15 miles from the Pacific.

Winemaking:

Base wine was aged for 10 months in stainless tanks. Secondary fermentation was carried out after bottling and wines were aged for an additional 9 months before release before disgorging.

Sulfites: 15 ppm

Alcohol:

11.4%