

**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 Croix 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)**



**2022 Rose - Pouya**

**Tasting Notes and Drinking Window:**

What is there not to like about the wines of Fernanda Parra's boutique project "Pouya"? Selection after selection they show exactly the kind of hands off yet precision winemaking we'd all like to see more of throughout the world of wine. Salmon hued, floral and kissed with the aromatics of fresh honeycomb, this wine is light bodied, completely dry and composed of a lovely rounded texture that is spiraled around a beautiful vein of refreshing acidity.

**Only 67 cases made!**

**Drinking Window: Upon release - 3 years**

**Vintage:**  
2022

**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.

**Aging:**  
Pressed without maceration to maintain light color and bottled unfined and unfiltered.  
Sulfites: 30 ppm

**Alcohol:**  
12.4%

**Farming:**  
Organic, Sustainable