

Bodegas F. Rubio Herencia Blanco

THE FACTS



COUNTRY: Mexico

REGION: Baja California

APPELLATION: Valle de Guadalupe

CEPAGE: 67% Palomino, 33% Chenin Blanc

WINEMAKING: Organically farmed, hand picked from estate-owned vineyards. Manually sorted with draconian selection, and pressed (lightly to not over extract) into stainless steel tanks for fermentation. Ferment was carried out at the lowest possible temperature to capture nuanced fruit aromas for a period of 14 days. Finished wine was racked off the lees and transferred to a stainless steel tank to naturally sediment in order to reduce the need for filtration.

ALCOHOL BY VOLUME: 11.0%

AGING: Aged in stainless steel tanks for 6 months before bottling.

ANNUAL PRODUCTION: 500 cases

THE STORY

Founded in 2003 by Francisco Rubio, this family-owned boutique estate exemplifies thoughtful, terroir-driven winemaking. Organically farmed, estate-grown fruit is hand-harvested and vinified to express place. Set on the gently sloping northern face of Valle de Guadalupe, the winery benefits from clay and decomposed sandstone soils and reliable access to fresh water. A truly family-run operation, three generations of the Rubio family work side by side—as winemaker, agronomist, and chef—while the elephant that appears on each label signifies, at once, the concept of a tightly knit family group that sticks together, and an individual member of the family to whom each wine is dedicated.

THE ADJECTIVES

OVERALL: Light to medium bodied, medium high acid

AROMAS / FLAVORS: Bright citrus fruits interplayed with notes of white flowers

MOUTHFEEL: Incredibly complex. Crisp with bright acidity.

THE SELLING POINTS

Organically farmed, boutique production, family owned.

SUSTAINABILITY: Vegan, Green Practicing, Sustainable In Practice, Minimal Intervention / Augmentation

PAIRINGS: Fresh seafoods, light salads, and spicy asian and Mexican

