

Solar Fortun Viña en Rosa

THE FACTS

COUNTRY: Mexico

REGION: Baja California

APPELLATION: Valle de Guadalupe

CEPAGE: 100% Mourvedre

WINEMAKING: The grapes were harvested by hand on September 23rd, pressed and left on the skins for 8 hours of contact before being racked off and left to ferment for 2 weeks and aged in stainless steel tanks. After fermentation was complete, the wine was left to settle in stainless takes for an additional 3 months. Sulfites: 35 ppm

ALCOHOL BY VOLUME: 11.8%

AGING: 8 hours of skin contact, 3 months in stainless steel tanks.

ANNUAL PRODUCTION: 500 cases

THE STORY

Founded in 2010 by the Lopez family, this is truly a family run operation. A visit to the winery will almost always result in you meeting 3 generations of the Lopez family. Select clones of each grape were planted in what is one of Valle de Guadalupe's most unique and scenic sub valleys, in the ejido of Francisco Zarco.

PHILOSOPHY: Their philosophy is to make wines that are a deep reflection of the place they come from and that properly honor the hands and effort that went into making them.

BIOGRAPHY: Having been a world class gymnast, winemaker Santiago Lopez joined his father in what has become a deeply rewarding and award winning project of cultural significance. His wines are some of the most respected in Mexico.

THE ADJECTIVES

OVERALL: Light bodied, crisp and refreshing rosé

AROMAS / FLAVORS: Bright citrus notes, fresh herbs and tropical fruit.

MOUTHFEEL: Elegant and layered, persistent finish.

THE SELLING POINTS

Organic farmed, small production, serious rosé

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

PAIRINGS: Salads, baked fish, octopus, sushi

