

Solar Fortun Aureo

THE FACTS

COUNTRY: Mexico

REGION: Baja California

APPELLATION: Valle de Guadalupe

CEPAGE: 50% Marsanne, 50% Viognier

WINEMAKING: Hand picked from organically farmed estate vineyards in Valle de Guadalupe. Fermented in stainless steel tanks for 2 weeks and then racked for aging. 70% of the wine went back into stainless steel and the remaining 30% was aged in Acacia barrels for 3 months. No corrections, light sulfites at bottling. Sulfites: 35 ppm

ALCOHOL BY VOLUME: 12.5%

AGING: 30% acacia barrels 3 months, 70% stainless steel

ANNUAL PRODUCTION: 350 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: A beautiful balance of acid and luscious fruits.

AROMAS / FLAVORS: Mango, peach, honeysuckle, acacia, quince

MOUTHFEEL: Light bodied, incredibly smooth, maximum polish

THE SELLING POINTS

small production, balanced acid, aromatic white

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

PAIRINGS: Cream sauces, cheese, curries, fish, lobster, roasted nuts.

