

Solar Fortun Mourvedre

THE FACTS

COUNTRY: Mexico

REGION: Baja California

APPELLATION: Valle de Guadalupe

CEPAGE: 100% Mourvedre

WINEMAKING: Fermented in stainless steel tanks for 2 weeks and then racked to American oak barrels and aged for 12 months. **Sulfites:** 30 ppm

ALCOHOL BY VOLUME: 13.6%

AGING: American oak for 12 months

ANNUAL PRODUCTION: 233 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 bright fruit forward red with silky tannins

AROMAS / FLAVORS: High notes of bright red berries, leather, spices

MOUTHFEEL: Incredibly smooth and refined, taught red fruit.

THE SELLING POINTS

Medium bodied, bright red, small production organic farmed

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

PAIRINGS: Tacos de Canasta, fatty pork dishes, spicy Mexican sauces.

