

Bodegas F. Rubio Tempranillo



THE FACTS

COUNTRY: Mexico

REGION: Baja California

APPELLATION: Valle de Guadalupe

CEPAGE: 100% Tempranillo

WINEMAKING: Hand-harvested on September 15th, the grapes were manually sorted and crushed before fermenting in stainless steel. Following fermentation, the wine spent 12 months in second-use American oak before bottling, with 35 PPM sulfites added at bottling.

ALCOHOL BY VOLUME: 13.7%

AGING: 12 months 2nd use American oak

ANNUAL PRODUCTION: 400 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: bright red fruit, light oak, energetic

AROMAS / FLAVORS: cherry, cedar, tobacco leaf, crushed herbs

MOUTHFEEL: medium bodied, fresh crunchy

THE SELLING POINTS

high toned red, fresh, youthful, food wine

PAIRINGS: red meats, lamb, roasted chicken and lentils

