

Solar Fortun Baya Baya



THE FACTS

COUNTRY: Mexico

REGION: Baja California

APPELLATION: Valle de Guadalupe

CEPAGE: 50% Petit Verdot, 50% Cabernet Sauvignon

WINEMAKING: Fermented with the skins and seeds for 2 weeks in stainless steel tanks and then racked into French barrels and aged for 6 months. Sulfites: 30 ppm

ALCOHOL BY VOLUME: 13.7%

AGING: 6 months in French Oak

ANNUAL PRODUCTION: 1,250 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: Medium to light bodied, refreshing and jovial

AROMAS / FLAVORS: Bright red fruits, floral notes and a touch of French oak

MOUTHFEEL: Medium to light bodied, fruit forward, and refreshing.

THE SELLING POINTS

Organic farming, small production, fruit forward red

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

PAIRINGS: Very diverse, from baked fish, roasted chicken, wood fired vegetables, and fresh salads.

