

Solar Fortún O Positivo

THE FACTS

COUNTRY: Mexico

REGION: Baja California

APPELLATION: Valle de Guadalupe

CEPAGE: 60% Cabernet Sauvignon, 40% Syrah

WINEMAKING: Hand picked from organically farmed estate vineyards in Valle de Guadalupe. Fermented in stainless steel tanks for 2 weeks and then racked to American oak barrels and aged for 12 months before bottling. Aged in bottle for an additional 9 months before release. Sulfites: 30 ppm

ALCOHOL BY VOLUME: 13.8%

AGING: 12 months American Oak barrels and 9 months in bottle

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: Full-bodied, barrel notes are apparent but well-balanced.

AROMAS / FLAVORS: Blueberry, blackberry, spice box, toasted oak, espresso, vanilla

MOUTHFEEL: Big and bold but with excellent structure and acidity

THE SELLING POINTS

An excellent example of muscularity and finesse

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

PAIRINGS: Meat dishes, especially grilled red meats, stews and pastas with red sauce.

