

VINO PELON

2025

Valle de Guadalupe, estate vineyard from Pijoan family.
Syrah + Grenache + Moscato Giallo + Misión: Field blend.

% Alcohol: 12.7%

- pH: 3.32
- Malolactic: 100%
- Fermentation: Spontaneous. Stainless steel.
- Skin contact: Crushed and semi carbonic maceration for 7 days.
- Oak: 6-8 months.
- SO₂: 5 ppm at bottling
- Filtration: Unfiltered.

Viticulture

Small vineyard planted slowly and gradually since 2002 under a regenerative agriculture approach. Our focus is on balancing the ecosystem and building living soil with what we have: we incorporate native plants between the rows to attract beneficial insects and pollinators, leave organic matter as ground cover, establish cover crops, and apply compost made from harvest byproducts.

The vineyard is located in El Porvenir, Valle de Guadalupe, roughly 3 km from the Pacific coast, close enough to receive the cooling morning sea breeze that defines this site. With lower rainfall than other parts of the valley, we've been transitioning toward drought-tolerant varieties: Misión, Grenache, and Moscatel have adapted particularly well. This ongoing transformation means each vintage carries its own character.



Due to limited production from our estate vines, the blend includes a percentage of old-vine Grenache from the northern end of Valle de Guadalupe, sourced from longtime grower and friend Olegario Sandoval.

Soil: Alluvial - mix of decomposed granite (granito temperizado) and clay. **Irrigation:** Minimal, deficit irrigation.

Tech sheet:

The vineyard is hand picked all together on the same day in early October. Harvested at 23 brix. The ripeness is balanced by the timeline of each varietal, where Syrah and Moscatel ripen before Grenache and Misión. This harvest decision is based on the young, savory and fresh personality of the just-ripened grape, the lower pH and, mostly, on the imminent threat squirrels pose to the fruit.

Part whole cluster, topped crushed. Spontaneous fermentation in stainless steel. Light manual punch downs once a day, not much movement. Shorter but more aerated pump overs during the most active part. Fermentation was complete in just over two weeks, and malolactic fermentation began a few days after. The wine rested in neutral barrels for 6-7 months integrating the blend. Bottled unfiltered, unfined, unstabilized with 5 ppm SO₂ at bottling.

Tasting note:

This is a good example of Baja California wines. Deep, layered, expressive with big character. The field blends expresses their differences and alliances with a bright and juicy red fruit notes, enhanced by salinity from our hydric-stressed vines. This gives an energetic wine, with a lot to say in terms of aromatics, that keeps you involved while still being a versatile drink and a great pair for savory food. The spectrum moves from fruit-forward to spiced to gently smoky, with a persistent finish that evolves in the glass like a good conversation that runs long into the night.

Concept:

This wine is a mix of personality and views between winery's owner and founder Pau Pijoan and his daughter Silvana. In this wine, the vineyard is represented in a profile that expresses both Pau's taste for classical, aromatic and elegant red wines as well as Silvana's taste for lighter, softer, fruit forward wines, creating a dialogue between two generations, two voices and two members of the same family that work and drink together.