Árbol de Fuego 2025, Silvana Pijoan.
Valle de Guadalupe, Baja California, México.



—— ✦ Rosé blend of two parcels: Dry-farmed old-vine Zinfandel and Colombard from El Porvenir, alongside Grenache planted on sand in the northern Valle de Guadalupe. Focused on simplicity and freshness while reflecting the coastal influence within the generous and warm profile of Baja California.

- Vineyard/s: Valle de Guadalupe (El Porvenir + Calafia)
- Winemaker: Silvana Pijoan
- Alcohol: 12.8%
- pH: 3.20
- Malolactic: 100%
- Fermentation: Juice cofermentation. Stainless steel.
- Skin contact: Overnight.
- SO2: 10 ppm at bottling
- Filtration: Unfiltered. Unfined.

Tech notes:
Winemaker's note: The 2025 season brought early and uneven ripening conditions to the Zinfandel and led to reduced yields and losses to raisining. As a result, Colombard took on a more prominent role within the field blend this vintage.

Harvest is decided mostly by acidity rather than sugar or full ripeness. Especially in Zinfandel whose uneven ripening require multiple passes through the vineyard. Fruit from each parcel is hand-harvested and macerated separately overnight before pressing, then blended back together in juice to continue fermentation as a co-fermentation.

Pressed with basket press, allowing some color to develop through the process. Zinfandel vibrant color and structure, while the Grenache from this parcel tends to be very light, subtle and pale in expression. Its slower

fermentation also benefits from fermenting alongside the other varieties. After fermentation, the wine may remain on its lees for an extended period before settling naturally. Lees are reincorporated through bâtonnage depending on the vintage prior to bottling. Up to 10ppm SO_2 may be added at bottling depending on the vintage.

Vineyards:

Grenache - Sandoval Vineyard, Calafia.
30 to 50+ year old Grenache planted on sandy soils in northern Valle de Guadalupe. The Sandoval family has worked with Grenache in the region for generations and remains part of the long agricultural history of the valley. Sandy and silty soils with good water access due to the proximity to the Guadalupe creekbed.
Irrigation: Yes

Zinfandel & Colombard — Bibayoff Vineyard, El Porvenir
Dry-farmed old-vine planted in 1972 on sandy granite and clay soils. The Bibayoff family descends from the Russian Molokan communities that settled and farmed Valle de Guadalupe in the early 20th century, and remain among the few still actively working the land today. Age of the vines: 50+ years (planted in 1972).

Concept:
Árbol de Fuego is the first wine from the independent project of Silvana Pijoan, second generation winemaker at Vinos Pijoan, the family winery founded by her father, Pau Pijoan, in 2002. A project where the expression of different voices has always been essential. Through this wine, Silvana explores a softer expression of Valle de Guadalupe, focusing on acidity, texture and subtle complexity within a region often associated with power and ripeness.