Vinos Pijoan

Baja California , Mexico



Winemaker: Silvana Pijoan
Region: Baja California , Mexico
Location: Valle de Guadalupe, Mexico
Appellation: Valle de Guadalupe

From 2 vineyard sties on sandy, clay and granite soils, average vine age of 40 years old, dry farmed since inception

handpicked, direct press, spontaneous cofermentation in stainless steel with indigenous yeasts, malolactic fermentation, no SO2 added and aged for 6 months in stainless steel.

Practicing Organic

47.5% Zinfandel, 47.5% Grenache, & 5% Colombard

About the Winery/Winemaker

Vinos Pijoan was born from the hand of Pau Pijoan, a Mexican of Catalan origin, a veterinary researcher by profession. Without claiming to be an oenologist, his long career as a scientist laid the foundation for a disciplined and methodical study of winemaking. Today Vinos Pijoan is an estate run by Pau's daughter, Silvana. She is a classical dancer turned sommelier turned professionally trained winemaker. Silvana is dedicated to low-intervention winemaking, organic farming, and honoring the history of the land and the grapes of her ancestors. At Vinos Pijoan, the philosophy is to create honest wines that embody the history of Baja's terroir as a region, reflecting its aridity, morning fog, wind, and afternoon heat, followed by cool, fresh nights.