

The Santos Brujos Estate:

- Santos Brujos is one of the few wineries in the region that has taken the steps to become certified organic and biodynamic. Certified by the CCOF, USDA and Demeter, they perhaps more dedicated to this approach than anyone else we have seen thus far. Even the name "Santos Brujos", which translates to "Saintly Witches" makes reference to the practice prescribed by Rudolf Steiner, (the founder of Biodynamic farming) by which the amendments to the soil and plants are prepared and stirred at length by hand.
- All wines come from estate vineyards that are organically and biodynamically farmed.
- All of the wines are made in a "natural" style with native yeast fermentation, no additives, and have very minimal sulfites added at bottling for stability.

Total production: 5 wines, 2,000 cases



2020 Tempranillo - Santos Brujos

Tasting Notes and Drinking Window:

Santos Brujos is continuing to elevate the limits of Tempranillo from Baja, and the 2020 vintage is by all counts a leader in this regard. While committed to native yeast fermentation and no corrections, these wines read as clean and polished of the best examples for the Old World. In 2020 an exceptionally hot, dry and therefore challenging year forced wineries to have to make a very fine point decision for lower yields and very high quantity or high yield but far lower quality. From the spender of this vintage, it's quite obvious which direction they chose. Par for the course, this estate continues to dazzle. Those with suitable storage should know that these wines will age like a dream and wont really hit their prime for 10 years or more in the bottle.

1,000 cases made

Drinking window: upon release - 20 years

Vintage:

2021

Blend:

100% Tempranillo

Producer:

Santos Brujos

Winemaker:

Luis Pecina Garcia - Spanish born, lives in Mexico

Vineyards:

Valle de Guadalupe - Estate vineyards, located in the center of the valley approximately 10 miles from the Pacific at an elevation of 950 ft. Soils are a sandy clay marl.

Winemaking:

Wine is fermented on native yeasts in French oak barrels, racked and aged in new French oak for 12 months. Bottled unfiltered.

Sulfites: 13 ppm

Farming:

Biodynamic, organic, sustainable

Alcohol:

13.5%