

## The Mina Penélope Estate

- **Founded:** 2014 by Verónica Santiago and Nathaniel Malagón
- **Winemaker:** Verónica Santiago (Mexican born, studied agriculture at University of Monterrey)
- **Region and grape source:** Winery is located in Valle de Guadalupe, and all grapes are estate grow.
- **Notes:**
  - All wines are made from organically grown estate vineyards tucked into a tight fold on the valley wall of Valle de Guadalupe.
  - Production is minuscule; everything is done by hand by a husband and wife team who are the definition of the passion one finds in the small growers of the region.
  - Vineyard site is 15 years old and Nathaniel Malagon who tends the vineyards comes from one of the oldest grape growing families in Valle de Guadalupe.
  - Winemaker Veronica Santiago is one of the most well-respected winemakers in the valley and her pallet has shown itself in blind tastings to be one of the best. The wines she and Nathaniel are making are at once elegant, informed, and remarkably rustic old world in style. These wines follow closely the natural wine making style championed in the Loire and Saone valleys and emulate closely the body compositions and flavor profiles of the wines made in this area with minimal intervention.

**Total production: 8 wines, 1,300 cases**



## 2024 Rosé - Mina Penélope

### Tasting Notes and Drinking Window:

The 100% Montepulciano rosé from Mina Penélope is one of the best rosés from Mexico vintage after vintage. It's hallmarks are depth of expression, bright attack, clean and expressive mid palate, and a fresh lingering finish. It would be splitting hairs to say if this is better than the previous vintage, but what can easily be said it that it delivers everything one has come to expect from Veronica Santiago. This is a serious rosé – can be consumed on release but will have a very nice several year arc.

**Only 100 cases made**

**Drinking window: Upon release - 4 years**

### Vintage:

2024

### Blend:

100% Montepulciano

### Producer:

Mina Penélope

### Winemaker:

Veronica Santiago - Mexican

### Vineyards:

All grapes were sourced from estate vineyards in Valle de Guadalupe, ejido of San Antonio de Las Minas. The vineyards are planted across an undulating hillside at a elevation of 900 to 975 ft elevation, 2 miles from the Pacific. The vines were planted in 2007 in soils of decomposed granite and clay.

### Winemaking:

Grapes were harvested on September 20 that night to maximize freshness and maintain the highest possible levels of acidity, hand destemmed, pressed and left to macerate with the skins for only the briefest time (about 30 minutes according to Veronica) and then fermented for 20 days in stainless steel tanks. Once fermentation is complete, the wine is racked and aged in stainless steel tanks for 4 months before bottling.

**Sulfites: 25 ppm**

### Farming:

Organic, sustainable

### Alcohol:

13%