

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 Malagón 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.
- **A note from the winery:** “At Mina Penélope, our philosophy is rooted in patience, respect for nature, and a deep connection to place. We craft our wines with intention and care, allowing time and observation to guide each stage of the process rather than forcing outcomes. Our work is centered on small-scale, thoughtful winemaking, where we seek balance, freshness, and authenticity in every wine. We are not only producing wines, but also building a local and enduring tradition—one that reflects our land, our values, and the story we are carefully weaving over time. This is a philosophy grounded in respect: for the vineyard, for the process, and for the generations that will follow.”

Total production: 8 wines, 1,300 cases



2025 Sauvignon Blanc - Mina Penélope

Tasting Notes and Drinking Window:

If 2024 was about precision, 2025 sharpens the picture even further. An exceptionally dry season in Valle de Guadalupe—just 96 mm of rain—combined with a frigid winter and warm, fast-moving summer led to lower yields, pristine fruit, and an earlier harvest that locked in freshness and energy. At Mina Penelope, this Sauvignon Blanc continues its rise as a regional reference. Still firmly old-world in style, it delivers taut acidity and a sleek, angular frame, now with an extra jolt of vibrancy. Veronica Santiago’s signature is clear: focused, expressive, and increasingly compelling.

155 cases made

Drinking window: upon release - 7 years

Vintage:

2025

Blend:

100% Sauvignon Blanc

Producer:

Mina Penélope

Winemaker:

Veronica Santiago - Mexican

Vineyards:

- **Valle de Guadalupe, ejido of San Antonio de Las Minas** (60%) - Estate vineyards planted in 2016 at 1,100 - 950 ft elevation, 2 miles from the Pacific. Decomposed granite and clay soils. 450 plants. Semi-dryfarmed.

- **Valle de Guadalupe, ejido of Francisco Zarco** (22%) - Nathan’s family’s vineyard, 1,100 ft elevation, 10 miles from the Pacific, planted in 2000.

- **Valle de Guadalupe, Pasini Vineyard** (18%) - Planted in 2004 at an elevation 985 ft in soils of sand and clay. .25 hectares.

Winemaking:

Harvest was mid August (Mina and Malagón vineyards Aug 15th, Pasini Aug 18th) slightly ahead of a “normal” vintage. The wine was destemmed by hand and then pressed in their wonderful old, (if challenging) basket press, before being racked of the gross lees and fermented in stainless steel tanks for 26 days. No malolactic. After fermentation the wine was racked and aged in stainless steel for 4 months.

Sulfites: 26 ppm

Farming:

organic, sustainable

Alcohol:

12.5%