

Dominio de las Abejas Estate

Founded: 2015 by Mauricio Ruiz and family

Winemaker: Mauricio Ruiz (Mexican born, lives part time in Ensenada and part time in Australia where he runs two other organic biodynamic natural wineries)

Winery location: Valle de Ojos Negros, Baja California

Region and grape source: Dominio de las Abejas was founded with a clear vision: to secure the ideal vineyard site for the future, anticipating the challenges of climate change. Their search led them to the high-altitude Valle de Ojos Negros in Baja California, just south and slightly inland from the famed Valle de Guadalupe. From day one, organic farming was a priority, and the estate's vineyards are now certified organic by the CCOF. Every bottle they produce comes exclusively from their own meticulously farmed estate vines.

Vineyard location, elevation and grape varieties:

The Las Abejas vineyard sits in a distinctive pocket of the Valle de Ojos Negros; land that was once a marsh when the water table stood much higher. For countless generations, migratory waterfowl relied on this wetland, leaving behind nutrient-rich deposits that transformed the soil. Though the marsh had long vanished before the land was purchased, its legacy endures in the vineyard's unusually rich, organic content—far greater than the surrounding terrain. Perched at 2,200 feet, the site faces its greatest challenge in the threat of frost during the growing season. Today, ten grape varieties are grown here: Nebbiolo, Grenache, Nero d'Avola, Cinsault, Carignan, Chardonnay, Marsanne, Sauvignon Blanc, Colombard, and Zinfandel.

Other Notes:

- The wines of Las Abejas are crafted with a steadfast commitment to natural winemaking - fermented with native yeasts, untouched by corrections or additives, unfiltered, unfined, and given only a gentle sulfite addition at bottling.
- This remarkable estate is among the very few certified organic vineyards in Mexico producing 100% natural wines that are as clean and precise as they are expressive, free of any faults. Their bottlings stand confidently among the finest natural wines in the world.
- The name Dominio de Las Abejas translates to "Domain of the Bees" and refers to the intimate complex relationship the winery has with the massive quantity of bees who inhabit this hillside behind the vineyard. Since they don't use any pesticides in the vineyards they refer to the bees as the "little bosses".

Total Production: 5 wines 7,500 cases



2025 Saigné - Dominio de las Abejas

Tasting Notes and Drinking Window:

The 2025 vintage in Ojos Negros was cooler and later, with a long, steady season that rewarded patience—Nebbiolo ripened slowly yet achieved striking freshness and depth. Dry conditions, moderate days, and cold nights ensured even ripening, enhancing aromatic detail, concentration, and tension, while a strong fruit set delivered the largest Nebbiolo crop to date. Grenache thrived as well—clean, balanced, and generous—picked just a day later than the previous year. The result is a rosé of remarkable purity and definition, bright, crisp, and shaped by a long, measured path to ripeness.

833 cases made

Drinking window: Upon release - 4 years

Vintage:
2025

Blend:
100% Nebbiolo

Producer:
Dominio de las Abejas

Winemaker:
Mauricio Ruiz - Mexican

Vineyards:
Valle de Ojos Negros—estate vineyards planted between 2015–2022 on an ancient riverbed with diverse soils, from nutrient-rich red clay loams to poorer sandy and calcareous profiles that naturally balance vigor, yield, and complexity. At 2,200 ft, this high-desert site defines extreme viticulture, with vineyards certified organic by CCOF.

Winemaking:
Nebbiolo was cold-soaked on skins for around two days before bleeding off for rosé, then fermented in stainless steel. Grenache, harvested slightly earlier to preserve acidity and freshness, was pressed directly without cold soak to capture a more delicate profile, and fermented in stainless steel. After fermentation, the two were aged on lees for four months before bottling, resulting in a rosé with a Grenache lift and Nebbiolo's structure and mineral edge. Sulfites: 50 ppm

Farming:
Organic, sustainable

Alcohol:
12 %