

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, unfinned, 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 Naranja - Dominio de las Abejas

Tasting Notes and Drinking Window:

As always, Naranja is a field blend, with the varieties harvested together and fermented on skins, with one important exception. Colombard naturally ripens around two weeks later, so it is picked separately and direct pressed. Its naturally high acidity acts almost like a final adjustment to the blend, bringing energy and freshness back into the wine after the richness and texture of the skin-fermented components.

Trebbiano also plays a smaller role in the 2025 blend than in the previous vintage. The result is a Naranja that remains unmistakably itself: structured, textural and a little wild, but in 2025 with an extra sense of generosity and breadth, held together by the vibrant acidity that has always been at the heart of the wine.

500 cases made

Drinking window: Upon release - 4 years

Vintage:

2025

Blend:

32% Marsanne, 27% Sauvignon Blanc, 21% Trebbiano, 17% Colombard, 3% Viognier

Producer:

Dominio de las Abejas

Winemaker:

Mauricio Raiz - Mexican

Vineyards:

Valle de Ojos Negros - Estate vineyards planted in 2015 at an elevation of 2,200 ft in a unique section of the valley that was once a marsh. Vineyards are certified organic by the CCOF.

Winemaking:

A blend of all of the white grapes from Las Abejas that they use to make an amber (skin contact white) wine. All grapes were picked on the same day and co-fermented on native yeast for a period of a period of 18 days on the skins (except the Colombard which was direct press and blended to taste at the end of the fermentation) at the lowest temperature possible in order to manage the tannin coming from the skin contact. After fermenting, the wine was passed into concrete eggs for 4 months of aging to soften the tannins. Like all the rest of the wines from Las Abejas, this was bottled without filtration or fining.

Sulfites: 60 ppm

Farming:

Organic, sustainable

Alcohol:

12.9%