

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.
 - **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



2024 Tejedora - Mina Penélope

Tasting Notes and Drinking Window:

A rare wine made with 100% dedication to expression of place. In these bottles is the kind of experience that keeps the romance of wine alive. Almost nothing was made. 11 cases were allocated to the US. A must for anyone who appreciates sparkling wine made in the champagne method.

111 cases made

Drinking window: Upon release - 15 years

Vintage:

2024

Blend:

100% Aglianico

Producer:

Mina Penélope

Winemaker:

Veronica Santiago - Mexican

Vineyards:

Valle de Guadalupe, ejido of San Antonio de Las Minas - Estate vineyards are planted at 1,100 - 950 ft elevation, 2 miles from the Pacific, decomposed granite and clay soils.

Winemaking:

After a harvest on the 15th of September, the grapes were pressed and racked off the skins immediately, and fermented on ambient yeasts in stainless steel tanks for 21 days. The wine remained on the fine less in this take for 147 days before bottling where the second primary fermentation took place. After 9 months in the bottle the wine was disgorged, corked and bottled as is, without any additional dosage.

Sulfites: 6 ppm

Farming:

Organic, sustainable

Alcohol:

12.3%

Additional Note: The name Tejedora (Spanish for 'weaver') is inspired by Penélope from The Odyssey, a symbolic figure of patience, devotion, and quiet strength, known for her weaving. In this wine, the name reflects the idea of carefully weaving together vineyard, time, technique, observation, and intuition. Each stage of the process is connected to the next, forming a wine that is both delicate and intentional. Tejedora represents the beginning of a story that we are building slowly and thoughtfully—rooted in our land, guided by nature, and shaped with the hope that this tradition will continue to grow and evolve for generations to come.