

**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, Colombar, 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****2023 Naranja - Dominio de las Abejas****Tasting Notes and Drinking Window:**

All of the wines in the lineup from Dominio de Las Abejas are best summed up by a single word "delicious", as their balance of fruit, tannin, texture, and persistence all seems to perfectly tweak the pleasure dial to 11.

This is a "skin contact" white wine, which means it is a white wine made like a red (with juice was left in contact with the skins during fermentation). The consequence of this is color (orange rather than yellow like most white wine) and a completely different body than your typical white wine. Here you have the textures, complexity and even some of the structural elements you are accustomed to finding in a red wine, but it the envelope of grace and elegance of a bright and weightless white wine. As good as it is it's going to be tricky to find because they don't make much of it. Luckily they made much more than last year so the trouble of finding it should ease up a bit.

**800 cases made****Drinking window: Upon release - 4 years****Vintage:**

2023

**Blend:**

32% Chardonnay, 22% Sauvignon Blanc, 20% Colombar, 19% Marsanne, 7% 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 Colombar 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. Like all the rest of the wines from Las Abejas, this was bottled without filtration or fining.

**Sulfites: 50 ppm****Farming:**

Organic, sustainable

**Alcohol:**

12.0%