

**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 Symbiosis Pet Nat - Mina Penélope**

**Tasting Notes and Drinking Window:**

Pleasure seekers, round two—and this time it’s on another level. A cool, well-watered growing season delivered near-perfect conditions, but what truly sets this vintage apart is how much Veronica learned from the year before. The result is a pet-nat that is brighter, more precise, and even more irresistible than its predecessor. Elegant yet hedonistic, it confirms what the Mina Penelope vineyards have been quietly saying all along: in this place, these red grapes have a natural gift for sparkling wine. Still early in the life of the project, this bottling feels like a major leap forward—effortless, joyful, and completely off the charts.

**Only 110 cases made**

**Drinking window: Upon release - 4 years**

**Vintage:**  
2024

**Blend:**  
40% Cabernet Sauvignon, 35% Merlot, 25% Carménère

**Producer:**  
Mina Penélope

**Winemaker:**  
Veronica Santiago - Mexican

**Vineyards:**  
All grapes were sourced from estate vineyards planted in the ejido of San Antonio de Las Mina of Valle de Guadalupe in 2007 in soils of decomposed granite and clay. Their 1.73 acres of vineyards are planted across an undulating hillside at a elevation of 1,100 to 950 ft elevation, 2 miles from the Pacific. The closest vineyard in the Valle de Guadalupe to the Pacific, it has more marine influence than any other estate in the region.

**Winemaking:**  
Hand-harvested at night on October 1st, at the end of what was a cool, moderate-to-high rainfall vintage (15 inches) that allowed for slow, even ripening just before conditions shifted. The fruit was pressed and co-fermented to 2.3 Brix, then bottled to retain natural CO<sub>2</sub>, with primary fermentation finishing in bottle. Each bottle was disgorged to remove heavy sediments and recapped. Fermented on native yeasts, with no corrections, fining, filtration, or added sulfites.

**Farming:**  
Organic, sustainable

**Alcohol:**  
12.1%