

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



2024 Nectar de Campo - Dominio de las Abejas

Tasting Notes and Drinking Window:

The 2024 vintage in Ojos Negros came in hot and fast—a tightly packed season with nearly all the fruit picked in a four-week sprint. Dry conditions kept yields in check but turned up the quality, with beautifully concentrated Grenache in late September and Nero d'Avola following into mid-October.

Nectar de Campo keeps it focused with a Grenache–Nero blend: Grenache brings the juicy red fruit and spice, while Nero snaps everything into place with freshness and structure. The vibe? Mediterranean by way of Northern Mexico, with tart cherry, dried herbs, and a hint of tea-like earthiness. Bright, savory, and sneakily complex, this is the kind of wine that feels easygoing at first—then keeps you coming back for another look.

908 cases made

Drinking window: upon release - 10 years

Vintage:
2024

Blend:
68% Grenache, 32% Nero d'Avola

Producer:
Dominio de las Abejas

Winemaker:
Mauricio Ruiz - Mexican

Vineyards:
Valle de Ojos Negros - Estate vineyards planted in 2015 (with additional plantings in 2022) on the site of an ancient riverbed composed of a variety of soil profiles. At an elevation of 2,200ft, this is high desert, and the very definition of extreme viticulture. Vineyards are certified organic by the CCOF.

Winemaking:
Nectar de Campo translates to "nectar of the fields" in English, and as the name implies, it's a blend. The Grenache was picked at the end of September and the Nero on the 15th of October, which is a much longer growing season than normal. Both were fermented on native yeast, (some full cluster) for a period of 12 days in stainless steel tanks. The wine was then and left to age on the lees for a period of 10 months in stainless tanks before being bottled without filtration or fining.

Sulfites: 30 ppm

Farming:
Organic, sustainable

Alcohol:
13.0%