

## 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 grown.
- **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 Malagón 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.

**Total production: 8 wines, 1,300 cases**



## 2022 Tejedora - Mina Penélope

### Tasting Notes and Drinking Window:

It's rare that a wine of this small production makes it beyond the estate from which it comes, so consider this a rare opportunity. Of the 105 cases made, Beso Imports was able to secure roughly half of the production for the US market. An incredible expression of a method champenoise Aglianico.

**105 cases made**

**Drinking window: Upon release - 12 years**

### Vintage:

2022

### 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 900 ft elevation, 2 miles from the Pacific, decomposed granite and clay soils.

### Winemaking:

After a harvest on the 9th of September, the grapes were pressed and racked off the skins immediately, (all of the color comes from the initial press) and fermented in stainless steel tanks for 21 days. After this the wine was bottled along with a small amount of unfermented juice from the first press and capped. A second fermentation takes place in the bottle under pressure imparting the lovely effervescence to the wine. After 9 months in the bottle the wine was disgorged, corked and bottled as is, without any additional dosage.

**Sulfites: 10 ppm**

### Farming:

Organic, sustainable

### Alcohol:

12.3%