

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 Saigné - Dominio de las Abejas

Tasting Notes and Drinking Window:

This has been one of the most singularly interesting rosés to come from Mexico since the estate made its debut in 2015, and up until this vintage it has been 100% Nebbiolo. After side experiments over the past few vintages, where they had played with small batches of various blends they alighted on a 50/50 blend of Grenache and Nebbiolo that they plan to work with going forward. The structure of the Nebbiolo combined with the mid-palate and delicate notes from the Grenache, result in a sublime blend that is certain to take those already in love with this wine to another level. Much lighter in color than the 2023, the 2024 seems to be smiling as it looks out at you from inside the bottle.

516 cases made

Drinking window: Upon release - 3 years

Vintage:

2024

Blend:

50% Nebbiolo, 50% Grenache

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:

After a low yielding but impeccable growing season, the Grenache was harvested on the 17th of September and Nebbiolo on October 15th (in both cases this was around 2 weeks ahead of their typical schedule). The Nebbiolo clone they use is so lightly pigmented that they actually leave it on the skins for 4 days before fermentation, whereas the Grenache had just 12 hours of skin contact before being separated for fermentation. Each variety is fermented and aged separately and not blended until just a month before bottling. Like all the rest of the wines from Las Abejas, this wine was fermented on ambient yeasts without any corrections of any kind and was bottled without fining or filtration.

Sulfites: 50 ppm

Farming:

Organic, sustainable

Alcohol:

12.4%