

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



2023 Julio 14 - Mina Penélope

Tasting Notes and Drinking Window:

On par with the ascent we are witnessing for all of their wines, this GSM blend is getting more polished by the vintage as winemaker Veronica Santiago finesses tannin management and her husband Nathan Malagon dials in his approach to farming their little slice of paradise. Ready upon release with a short decant, this is likely to age well for a decade or more on account of a superb balance of fruit and structure. Mina already has a cult following around her white, rosé, amber and sparkling wines, this wine is likely to initiate the same for her reds which are just as deserving of attention. Bravo!

130 cases made

Drinking window: Upon release - 10 years

Vintage:

2023

Blend:

70% Syrah, 20% Grenache, 10% Mourvèdre

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:

All wines were hand picked, hand selected basket pressed and fermented in stainless steel tanks for 14 days. A small amount of full clusters are included in the the fermentation to add complexity to the finished wine. A 48 hour cold soak pre-fermentation also helps for color extraction. After fermentation, the wine is transferred to French oak barrels of 1st, 2nd and third use. Malolactic fermentation occurs spontaneously in the barrels where the wine was left to age for 24 months before bottling.

Sulfites: 20 ppm

Farming:

Organic, sustainable

Alcohol:

12.9%