

**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 Nebbiolo - Dominio de las Abejas**

**Tasting Notes and Drinking Window:**

This 100% Nebbiolo is one of the rare examples in Mexico that mirrors the light color and structural backbone of its Italian counterparts. Nebbiolo’s magic lies in its paradox—delicate in color and texture, yet delivering remarkable intensity of flavor and structure. Here, that dual nature is on full display: a nuanced, light-bodied wine with the depth and grip of a serious red. The 2024 vintage is more assertive and energetic than the 2023, with every hallmark from previous years dialed up a notch. Across the board, the estate’s 2024s are exceptional.

**345 cases made**

**Drinking window: Upon release – 8 years**

**Vintage:**  
2024

**Blend:**  
100% Nebbiolo

**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:**

The 2024 harvest took place on October 15th, handpicked in the cool of night to preserve maximum acidity. After harvest, the grapes were carefully hand-sorted, gently crushed, and fermented with native yeast. Fermentation lasted 14 days at the lowest possible temperatures, aiming for minimal extraction and the greatest purity and finesse. The wine was then aged for eight months in a concrete egg before bottling—without filtration or fining, as with all Las Abejas wines.

**Sulfites: 50 ppm**

**Farming:**  
Organic, sustainable

**Alcohol:**  
13.5%