

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



2025 Nebbiolo - Dominio de las Abejas

Tasting Notes and Drinking Window:

A long, cool 2025 growing season in Ojos Negros brought a later, slower ripening for their epic and renowned Nebbiolo, rewarding patience with beautifully developed fruit. Dry conditions, warm days, and cold nights extended hang time, yielding a larger crop with notable aromatic depth and intensity. The wine shows a compelling balance of brightness and structure, with polished tannins that allowed for a shorter élevage to preserve its freshness and floral lift. The result is a Nebbiolo of purity and finesse, defined by vibrant energy, layered aromatics, and the quiet concentration of a cool, extended season.

600 cases made

Drinking window: upon release – 8 years

Vintage:

2025

Blend:

100% Nebbiolo

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. The Nebbiolo is planted in the northern part of the block, in a red clay loam that has excellent drainage due to rock formations and sandier loam at depth. 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:

In 2025, the Nebbiolo was fermented at cool temperatures and left on skins for two and a half weeks, (longer than in previous vintages) allowing for a slower, more deliberate maceration that built structure while preserving its lifted, fragrant character.

Following fermentation, the wine was transferred to concrete eggs for élevage, where it rested for less than six months . With aromatics already so vivid and floral, extended aging felt unnecessary, leading to an earlier bottling that preserves the wine’s brightness, precision, and natural elegance at its most vibrant.

Farming:

Organic certified, sustainable

Alcohol:

13.7%