

**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**



**2021 Charles Martinez**

**Tasting Notes and Drinking Window:**

A blend that leads with Malbec, this is quite a bit denser than the other two reds for this estate but it's far from lacking grace and elegance, but rather shows how the style they developed in the Abejas line translates when developed in a more full bodied style. An incredibly well made wine for this or any price, 2024 marks the first year it will be imported into the US and we expect it to quickly become a market favorite in the years to come.

**1400 cases made**

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

**Vintage:**

2021

**Blend:**

40% Malbec, 30% Syrah, 30% Cabernet Sauvignon

**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:**

All grapes were picked and sorted by hand from the Dominio de las Abejas certified organic family estate. Selected grapes were then crushed and pressed into stainless steel tanks for fermentation. Once fermentation was complete the wine was aged for 12 months in a mixture of mainly 3rd and 4th use barrels of American oak and a small proportion of 1st use American oak. Each grape variety went through this process separately and the final blend was made in the end just before bottling.

**Sulfites: 70 ppm**

**Farming:**

Organic, sustainable

**Alcohol:**

13.5%