

**The Santos Brujos Estate:**

**Founded:** 2008 by Sergio Salgado and family

**Region and grape source:** All grapes for their wines are sourced from their estate owned organic and biodynamic certified (CCOF/ Demeter) vineyards in Valle de Guadalupe.

**Vineyard specifics:** Vines were planted in 2008 in soils of decomposed granite and clay at an elevation 900 ft approximately 8 miles from the Pacific. While most of the vineyards are planted in a standard slope and prevailing wind based orientation, a portion of their vineyards are planted in a Fibonacci spiral.

**Notes:**

- Santos Brujos is one of the few wineries in the region that has taken the steps to become certified organic and biodynamic. Certified by the CCOF, USDA and Demeter, they are perhaps more dedicated to this approach than any other estates in the region thus far. Even the name "Santos Brujos", which translates to "Saintly Witches" makes reference to the practice prescribed by Rudolf Steiner, (the founder of Biodynamic farming) by which the amendments to the soil and plants are prepared and stirred at length by hand in large cauldrons.
- All of the wines are made in a "natural" style with native yeast fermentation, no additives or corrections at any point during the process. Minimal sulfites are added at bottling for stability.
- The philosophy of Santos Brujos is to learn from the land - to nurture and respect it in every process. In their wines they seek to exalt the freshness of the fruit in combination with the elegance of the tertiary aromas provided by the French oak.

**Annual production: 4 wines, 2,200 cases**



**2024 Chardonnay - Santos Brujos**

**Tasting Notes and Drinking Window:**

Year in and year out this remains one of the most impressive white wines from Mexico. A top-tier Chardonnay crafted with a thoughtful balance of oak and stainless steel, it marries layered complexity with vivid fruit precision. In 2024, a warmer and drier growing season led to slightly lower yields and exceptional fruit health, concentrating flavors while preserving natural freshness. The resulting wine shows ripe orchard fruit and subtle tropical notes wrapped around a firm spine of acidity, with beautifully integrated oak adding depth without overshadowing the purity of the fruit.

**550 cases made**

**Drinking window: Upon release - 10 years**

**Vintage:**

2024

**Blend:**

100% Chardonnay

**Producer:**

Santos Brujos

**Winemaker:**

Luis Pecina Garcia - Spanish born, lives in Mexico

**Vineyards:**

**Valle de Guadalupe** - Estate vineyards, located in the center of the valley approximately 8 miles from the Pacific at an elevation of 900 ft. Soils are a sandy clay marl. Vines were planted in 2013.

**Winemaking:**

Harvest occurred at night on Aug 24<sup>th</sup> a full 3 weeks later than the 2023 Chardonnay. Picking was and done by hand in small crates to prevent bruising. After pressing the juice was split into two parts: 75% fermented in stainless steel tanks and the remaining 25% into 1st use French oak barrels with light toast. Fermentation occurred spontaneously with native yeasts over a period of 3 weeks and the wine was left to age in their respective vessels for another 3 months before being reunited in a larger stainless tank for continued slow evolution. Bottled unfiltered.

**Sulfites: 98 ppm**

**Farming:**

Biodynamic, organic, sustainable

**Alcohol:**

13.5%