

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, unfined, 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 Trebbiano - Dominio de las Abejas

Tasting Notes and Drinking Window:

It’s finally here—the first white wine from Dominio de las Abejas. This 100% Trebbiano immediately makes its presence known, combining bright, clean acidity with a finely tuned, textured mouthfeel. Aromas of freshly peeled citrus, green apple, and white peach lead into a palate that mirrors the citrus and stone fruit notes of the nose, layered with streaks of minerality and a hint of crushed basil that linger through the finish. Sourced from vines planted in 2021, this is a wine very much at the beginning of its story—yet already singing from the first note, and a compelling new addition to the Abejas lineup.

500 cases made

Drinking window: Upon release – 4 years

Vintage:
2025

Blend:
100% Trebbiano

Producer:
Dominio de las Abejas

Winemaker:
Mauricio Ruiz - Mexican

Vineyards:
Valle de Ojos Negros - Estate vineyards planted in 2021 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 2025 harvest took place on September 16, with grapes hand-picked in the cool of night to preserve natural acidity. Following a careful hand-sorting, the fruit was gently crushed and fermented with native yeasts. Fermentation proceeded over 14 days at the lowest possible temperatures to maximize aromatic expression. After completion, the wine was racked and aged on its fine lees for four months, then bottled unfined and unfiltered. **Sulfites: 50 ppm**

Farming:
Organic, sustainable

Alcohol:
11%