

Dominio de las Abejas Naranja

THE FACTS

COUNTRY: Mexico

REGION: Baja California

APPELLATION: Valle de Ojos Negros

CEPAGE: 32% Chardonnay, 22% Sauvignon Blanc, 20% Colombard, 19% Marsanne, 7% Viognier

WINEMAKING: A blend of all of the white grapes from Las Abejas that they use to make an amber (skin contact white) wine. All grapes were picked on the same day and co-fermented on native yeast for a period of a period of 18 days on the skins (except the Colombard which was direct press and blended to taste at the end of the fermentation) at the lowest temperature possible in order to manage the tannin coming from the skin contact. Like all the rest of the wines from Las Abejas, this was bottled without filtration or fining. Sulfites: 50 ppm

ALCOHOL BY VOLUME: 12.0%

AGING: 8 months in stainless steel tanks before bottling

ANNUAL PRODUCTION: 800 cases

THE STORY

Founded in 2015, this is one of the first wineries in Mexico to be based fully in Valle de Ojos Negros, and also one of very few to have vineyards certified organic by the CCOF.

PHILOSOPHY: The philosophy of Domino de las Abejas is to be as expressive of place as possible. They make wines with all ambient yeast ferments and don't add or subtract anything during the process.

BIOGRAPHY: Founded in 2015, the Ruiz Cantu family intended to create a source of grapes to make wines the way they like to make them - with nothing added. To do this, they felt they needed to significantly increase the quality of the grapes on offer in the region, so they planted their own vineyards in the high elevation valley called Valle de Ojos Negros with CCOF certification from the beginning of the project.

THE ADJECTIVES

OVERALL: Elegant and exciting skin contact white blend.

AROMAS / FLAVORS: Bright citrus notes, fresh herbs, and orange pith

MOUThFEEL: Bright and fresh with crisp acid and some tannin texture.

THE SELLING POINTS

Faresh, unique, organic farmed, native yeast, sustainable

SUSTAINABILITY: Certified Organic, Green Practicing, Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Spicy Asian or Mexican dishes, mole sauce, and pulled pork

