

Dominio de las Abejas

Charles Martinez

THE FACTS

COUNTRY: Mexico

REGION: Baja California

APPELLATION: Valle de Ojos Negros

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

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

ALCOHOL BY VOLUME: 13.5%

AGING: 12 months in mainly 2nd use and neutral oak barrels.

ANNUAL PRODUCTION: 1400 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: Medium bodied and fresh with a touch of oak

AROMAS / FLAVORS: Deep and brooding dark fruits, vanilla from the barrels and cassis, spice box above.

MOUTHFEEL: Round and generous with bright fruit and excellent balance.

THE SELLING POINTS

Organic farming, native ferment, clean natural wine.

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

PAIRINGS: Chicken dishes, spicy rich sauces, pasta, and tacos

