

# Dominio de las Abejas Nectar de Campo

## THE FACTS

**COUNTRY:** Mexico

**REGION:** Baja California

**APPELLATION:** Valle de Ojos Negros

**CEPAGE:** 64% Grenache, 36% Nero d'Avola

**WINEMAKING:** Nectar de Campo translates to "nectar of the fields" in English, and as the name states this wine is a blend of all of the red grapes from the winery's estate vineyards except the Nebbiolo. All grapes were picked on the same day and cofermented on native yeast, (some full cluster) for a period of 12 days in stainless steel tanks. The wine was then pressed from the skins and left to age on the lees for a period of 6 months in stainless tanks before being bottled without filtration or fining.

**ALCOHOL BY VOLUME:** 13.0%

**AGING:** 6 months in stainless steel tanks

**ANNUAL PRODUCTION:** 777 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, stainless steel fruit forward red blend

**AROMAS / FLAVORS:** Bright red fruits, mineral notes and crushed herbs

**MOUTHFEEL:** Medium bodied, bright and light texture, long finish.

## THE SELLING POINTS

Natural wine, native ferment, fresh bright red with no oak.

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

**PAIRINGS:** Light red sauces, mole dishes, roasted chicken and bacon.

