

Mina Penelope

Mina Blanco

THE FACTS

COUNTRY: Mexico

REGION: Baja California

APPELLATION: Valle de Guadalupe

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: Harvest was on August 12th and 13th for all three vineyards.

The wine was destemmed by hand and then pressed in their wonderful old but challenging basket press, before being racked off the gross lees and fermented in stainless steel tanks for 15 days. No malolactic. After fermentation the wine was racked and aged in stainless steel for 2 months. Sulfites: 29 ppm

ALCOHOL BY VOLUME: 12.5%

AGING: Aged in stainless steel tanks for 2 months before bottling.

ANNUAL PRODUCTION: 230 cases

THE STORY

On of the hidden gems of Valle de Guadalupe, Mina Penelope was founded in 2014 by husband and wife Veronica Santiago and Nathan Malagon. Their estate stands as one of the most idyllic and scenic sites in the region and their wines are bar none.

PHILOSOPHY: The prevailing philosophy of the estate is absolute sincerity of expression on the land and the vines. They farm on the very edge of what the vines can tolerate and as a result have some of the healthiest fruit of the region.

BIOGRAPHY: Winemaker Veronica Santiago and agronomist Nathan Malagon are both masters of their crafts. Two of the most respected people in the valley for their respective fields, this estate sets the bar for elegance and balance in the bottle and respect for the environment in the fields.

THE ADJECTIVES

OVERALL: Medium to light bodied and deeply expressive

AROMAS / FLAVORS: Citrus and tropical fruits. Fresh cut grass and exceptional minerality.

MOUTHFEEL: Bright, high acidity, medium to light bodied.

THE SELLING POINTS

Organic farming, woman owned, female winemaker natural

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

PAIRINGS: Salads, baked fish, roasted chicken, tacos, and tortilla soup.

