

# Dominio de las Abejas

## Saignee Rose

### THE FACTS



**COUNTRY:** Mexico

**REGION:** Baja California

**APPELLATION:** Valle de Ojos Negros

**CEPAGE:** 50% Grenache, 50% Nebbiolo

**WINEMAKING:** After a low yielding but impeccable growing season, the Grenache was harvested on the 17th of September and Nebbiolo on October 15th (in both cases this was around 2 weeks ahead of their typical schedule). The Nebbiolo clone they use is so lightly pigmented that they actually leave it on the skins for 4 days before fermentation, whereas the Grenache had just 12 hours of skin contact before being separated for fermentation. Each variety is fermented and aged separately and not blended until just a month before bottling. Like all the rest of the wines from Las Abejas, this wine was fermented on ambient yeasts without any corrections of any kind and was bottled without fining or filtration. Sulfites: 50 ppm

**ALCOHOL BY VOLUME:** 12.4%

**AGING:** 12 hours on the skins and 4 months in stainless tank.

**ANNUAL PRODUCTION:** 516 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 Dominio 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:** Light bodied, elegant and precise.

**AROMAS / FLAVORS:** Citrus and tropical fruits, fresh herbs and lilies

**MOUTHFEEL:** Light crisp and refreshing. Long finish.

### THE SELLING POINTS

Organic, native ferment, small production, delicious!

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

**PAIRINGS:** Salads, baked or poached fish, spicy tacos and sunshine

