Mina Penelope
Simbiosis Pet Nat

The Facts

COUNTRY: Mexico
REGION: Baja California
APPELLATION: Valle de Guadalupe
CEPAGE: 40% Cabernet Sauvignon, 35% Merlot, 25% Carmenere
WINEMAKING: Hand-harvested at night on October 1st, at the end of what was a cool, moderate-to-high rainfall vintage (15 inches) that allowed for slow, even ripening just before conditions shifted. The fruit was pressed and co-fermented to 2.3 Brix, then bottled to retain natural CO_2, with primary fermentation finishing in bottle. Each bottle was disgorged to remove heavy sediments and recapped. Fermented on native yeasts, with no corrections, fining, filtration, or added sulfites.
ALCOHOL BY VOLUME: 12.1%
AGING: 3 months on the lees before disgorging.
ANNUAL PRODUCTION: 110 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: From the color to the nose, to the pallet, perfect sparkling
AROMAS / FLAVORS: Bright red fruits, plum skins, fresh flowers
MOUTHFEEL: Small bubbles, bright acid, an absolute delight

The Selling Points

incredibly bright, complex and layered sparkling
SUSTAINABILITY: Vegan, Green Practicing, Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation, No Sulfites Added
PAIRINGS: Virtually anything, but especially spicy foods, salads, and seafood.

serendipity wines

Copyright 2026 by Serendipity Wines *www.SerendipityWines.com* *UPC: 7 56058 81098 5*