

The Mina Penélope Estate

- **Founded:** 2014 by Verónica Santiago and Nathaniel Malagón

- **Winemaker:** Verónica Santiago (Mexican born, studied agriculture at University of Monterrey)

- **Region and grape source:** Winery is located in Valle de Guadalupe, and all grapes are estate grown

Notes:

- All wines are made from organically grown estate vineyards tucked into a tight fold on the valley wall of Valle de Guadalupe.
- Production is minuscule; everything is done by hand by a husband and wife team who are the definition of the passion one finds in the small growers of the region.
- Vineyard site is 15 years old and Nathaniel Malagón who tends the vineyards comes from one of the oldest grape growing families in Valle de Guadalupe.
- Winemaker Veronica Santiago is one of the most well-respected winemakers in the valley and her pallet has shown itself in blind tastings to be one of the best. The wines she and Nathaniel are making are at once elegant, informed, and remarkably rustic old world in style. These wines follow closely the natural wine making style championed in the Loire and Saone valleys and emulate closely the body compositions and flavor profiles of the wines made in this area with minimal intervention.

Total production: 8 wines, 1,300 cases



2021 Mina Tinto - Mina Penélope

Tasting Notes and Drinking Window:

This is the wine in the red line up from Mina Penelope whose focus leans on restraint. Gorgeous fruit is packed in tightly wound layers that will graciously reward those who take the time to cellar this wine. A wine like this is all about a very light hand in the cellar and fastidious vineyard management. One of the handful of wines from Mexico that you really do want to leave in the cellar for some time before opening, this is a great example of the good things to come from this region.

90 cases made

Drinking Window: Upon release (with decant) - 20 years

Vintage:

2021

Blend:

50% Cabernet Sauvignon, 30% Merlot, 20% Carmenere

Producer:

Mina Penélope

Winemaker:

Veronica Santiago - Mexican

Vineyards:

All grapes were sourced from estate vineyards in Valle de Guadalupe, ejido of San Antonio de Las Minas. The vineyards are planted across an undulating hillside at a elevation of 900 to 975 ft elevation at 2 miles from the Pacific. The vines were planted in 2007 in soils of decomposed granite and clay.

Winemaking:

All grapes were harvested from estate vineyards on October 1st. Grapes were pressed and fermented on the skins and seeds in stainless steel tanks before being racked into 1st, 2nd and 3rd use French and American oak barrels and aged for 12 months before bottling.

Sulfites: 55 ppm

Farming:

Organic, sustainable

Alcohol:

11.4%