

The Santos Brujos Estate:

Founded: 2008 by Sergio Salgado and family.

Region and grape source: All grapes for their wines are sourced from organic and biodynamic certified (CCOF/Demeter) vineyards in Valle de Guadalupe

Vineyard specifics: Vines were planted in 2008 in soils of decomposed granite and clay at an elevation 900 ft approximately 8 miles from the Pacific. In stark deviation from a standard slope or prevailing wind based orientation, vineyards are planted in a Fibonacci spiral.

Notes:

- Santos Brujos is one of the few wineries in the region that has taken the steps to become certified organic and biodynamic. Certified by the CCOF, USDA and Demeter, they perhaps more dedicated to this approach than anyone else we have seen thus far. Even the name "Santos Brujos", which translates to "Saintly Witches" makes reference to the practice prescribed by Rudolf Steiner, (the founder of Biodynamic farming) by which the amendments to the soil and plants are prepared and stirred at length by hand.
- All of the wines are made in a "natural" style with native yeast fermentation, no additives or corrections at any point during the process. and have very minimal sulfites added at bottling for stability.
- The philosophy of Santos Brujos is to learn from the land - to nurture and respect it in every process. In their wines they seek to exalt the freshness of the fruit in combination with the elegance of the tertiary aromas provided by the French oak.

Annual production: 5 wines, 2,000 cases



2021 Tempranillo - Santos Brujos

Tasting Notes and Drinking Window:

This estate is continuing to push the limits of elegance of a Tempranillo monovarietal from the region, and is by all counts a leader in this regard. Natural by definition, the wine reads as exceptionally clean and polished in an Old-World style with a mineral component that could only be Valle de Guadalupe. The overall structure has an amplitude and balance that indicates it will age gracefully for 10 to 15 years in the bottle. Tempranillo is one of the grapes emerging from this region as king and many would argue that Santos Brujos is leading the way in its premium expression. This vintage is the best example to date.

1,200 cases made

Drinking window: upon release - 15 years

Vintage:

2021

Blend:

100% Tempranillo

Producer:

Santos Brujos

Winemaker:

Luis Pecina Garcia - Spanish born, lives in Mexico

Vineyards:

Valle de Guadalupe - Estate vineyards, located in the center of the valley approximately 8 miles from the Pacific at an elevation of 900 ft. Soils are a sandy clay marl.

Winemaking:

Wine is fermented on native yeasts in French oak barrels, racked and aged in new French oak for 12 months. Bottled unfiltered.

Sulfites: 13 ppm

Farming:

Biodynamic, organic, sustainable

Alcohol:

13.5%