

Bergesio Collezione

ALEGAL



REGION/ ORIGIN	Salamanca (Castilla) Sierra de Francia	WINEMAKER	Daniel Ramos
VINTAGE	2016	WINERY ESTABLISHED	1998
VARIETALS	100% Calabrés (Garnacha)	VINEYARD(S)	.25 hectares (Miranda del Castañar)
ALCOHOL	14%	AGE OF VINEYARD(S)	95 year old vines (planted in 1920)
FERMENTATION	Plastic vat Indigenous yeasts	SOIL TYPE	Granite, sand, & white quartz
AGING	15 months	ELEVATION	750 meters
VESSELS	Used 225L French oak	FARMING METHODS	Natural (no certifications)
FILTER/FINING	None	PRODUCTION	665 bottles
TOTAL SULFUR RS	15 mg/l 2 g/l		

"Strength does not come from physical capacity, it comes from an indomitable will." - Gandhi

Mauro Bergesio had a dream when he first started to partner in small parcel of grapes in the drastic mountains of southern Salamanca. He saw remarkable potential in the local grapes, and knew that with the right touch, something truly special could be born in a bottle. Mauro isn't a winemaker because he is obsessed with the land, consumed by old and gnarly vines, and thrilled by the possibilities of what the land and vine can do. He seeks out only the greatest winemakers that have a unique and special touch for the grapes he grows, always keeping the integrity of the grape at the forefront of importance. For the Alegal, Mauro has partnered with the esteemed Daniel Ramos, a Viticultor en Gredos where diverse and high elevation Garnacha is king, and his approach is to always listen to the individual nuances of this incredible grape. His cellar is an old converted cooperative in El Tiemblo (southwest of Madrid), where he may experiment with different fermentation and aging vessels, but is always working toward the purest expression that the wine can give.

'Calabrés! Don't sell it, don't' give it, don't show it to the neighbor, for its wine is perfect!'

-the locals

The Alegal is a tiny production wine coming from the mountains of Salamanca in the Sierra de Francia. A small, quarter-hectare plot of nearly 100 year old vines produce the local type of Garnacha that is known there as Calabrés. The name comes from when the Diocese of Calabria passed through Salamanca long, long ago, and now is a grape that is hardly found anymore. Hand-harvested from bush vines, the grapes were brought to the cellar of Daniel Ramos in El Tiemblo for its vinification. After a de-stemming and crushing of the grapes, natural fermentation only took about 2 weeks due to the low alcohol of this particular Garnacha, and was then racked into two, 225-liter used French barrels. Only a touch of sulfur was added at bottling for the 600 bottles produced in 2016. The aromatics are wild with herbs, violets, blackberries, crushed rock, leather, and lavender. In the mouth it has a juicy base of ripe mountain fruit, high desert shrub, savory yet spicy dark chocolate, scrumptious tannins, and balanced acidity.