



Bergesio Collezione Rvfián Lazarillo



REGION/ ORIGIN	Segovia Valtiendas DO	WINEMAKER	Mauro Bergesio &
VINTAGE	2020	WINERY ESTABLISHED	1998
VARIETALS	100% Garnacha	VINEYARD(S)	La Redreja (Segovia)
ALCOHOL	14%	AGE OF VINEYARD(S)	30 year old vines
FERMENTATION	Burgundy barrels Indigenous yeasts	SOIL TYPE	Clay, limestone, & rocks
AGING	12 months	ELEVATION	950 meters
VESSELS	2 used 228L Burgundy barrels	FARMING METHODS	Organic certified
FILTER/FINING	None	PRODUCTION	456 bottles
TOTAL SULFUR RS	65 mg/l 1.5 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 Lazarillo, Mauro has started this project on his own and with the help of his network of oenologists and experts, has created something very special in this winey

'Lazarillo' comes from the famous book 'Lazarillo de Tormes' — a story about a Segovian boy that was the first of its kind: a picture book, which was anticlerical, and published anonymously in 3 different cities at the exact same time in 1554!

The Lazarillo is a tiny production wine from Mauro Bergesio that is born from only Garnacha vines at a high elevation of 950 meters, near the city of Segovia in the small DO of Valtiendas. The 30-year-old plot of vines is called La Redreja in what is known as the Páramo de Corcos (wasteland), where the climate is extreme between seasons, and the soil is very poor, full of stones with deep clay and limestone. Only enough fruit for 2 barrels was hand-harvested for this wine, where the grapes fermented naturally and aged for a full year without the use of sulfites until bottling. This red is an expression of the terroir from start to finish on the palate, offering bright red fruits, wild herbs, and mineral in the nose, and leading to an exuberant yet quite elegant palate. In the mouth it is textured, showing the roundness that the barrel was able to contribute, yet retaining a linear focus of acid from the fruit, slight hints of savory spice, and a persistence through the finish that lasts through some delicious moments.