

Bergesio Collezione Rufián Gris



REGION/ ORIGIN	Segovia Valtiendas	WINEMAKER	Justo Casado & Mauro Bergesio
VINTAGE	2020	WINERY ESTABLISHED	1998
VARIETALS	80% Tempranilo Blanco 20% Tempranillo	VINEYARD(S)	Paramo de Corcos
ALCOHOL	13.5%	AGE OF VINEYARD(S)	~ 60 years old
FERMENTATION	In barrel Indigenous yeasts	SOIL TYPE	Gravel & pebbles over clay
AGING	6 months	ELEVATION	900 meters
VESSELS	New French oak 500L	FARMING METHODS	Organic Certified
FILTER/FINING	None	PRODUCTION	640 bottles
TOTAL SULFUR	mg/l		
RS	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 Rufian wines, Mauro has partnered with Justo Casado in 2020 to work towards achieving the very most from the grapes of these extreme plots. With a soft hand in the winery, pulling the most from the different grapes with gentle foot and hand pressing in a range of barrels, it all comes together to create mystique and incredible nuance for the Rufian wines.

*Rufian refers to the rebel, the 'ruffian' that challenges the system
and goes beyond expectations and what is 'normal'*

The *Rufian Gris* is a dynamite expression of Tempranillo from high in the mountains of Segovia, in Valtiendas, at 900 meters above sea level. The soils are abundant with gravel and pebbles, which provide the vineyard with a perfect drainage system that prevents evaporation of water in extreme heat so it can reach the clay deep within. It is predominately the rarely found Tempranillo Blanco grape, mixed with classic (black) Tempranillo, both of which were hand-pressed immediately with about 30% still in full clusters. The grape must then fermented slowly and naturally and laid to rest for several months in one single 500-liter new French barrel. The color is magical, with a pinkish orange hue and a clouded texture, giving way to aromas expressive of earthy tones, bright brambly fruits, and a spicy background. In the mouth the acid is lively, working well with the berried nuance, fresh salinity, light spices, and soft delicious tannins.