



Bergesio Collezione Rufián Tempranillo Blanco

REGION/ ORIGIN	Segovia Valtiendas	WINEMAKER	Justo Casado & Mauro Bergesio
VINTAGE	2020	WINERY ESTABLISHED	1998
VARIETALS	100% Tempranillo Blanco	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 350L 'Bio-Holistic Barrel'	FARMING METHODS	Organic Certified
FILTER/FINING	None	PRODUCTION	466 bottles
TOTAL SULFUR RS	mg/l 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 Tempranillo Blanco* 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. This rarely found grape is Tempranillo Blanco, that Mauro discovered in an old bush vine field that created this first bottling ever. The grapes were pressed and fermented slowly and naturally and laid to rest for several months in one single Bio-Holistic 350-liter new French barrel. This barrel comes from a particular portion of the Allier forest, where the earth's energy is found to be the highest, and was aged differently than most oak, following all biodynamic principles for completion. The resulting wine became deep in texture, layered with weight yet also intriguing nuance, giving way to a very gastronomic wine. Aromas of tropical fruit, sea spray, crunchy minerals, and small white flowers, lead to a palate that has briny sea qualities wrapped around fleshy fruit and stony earth.