

Bergesio Collezione 'Rufián' (Vin Gris) Rufete



REGION/ ORIGIN	Sierra de Salamanca DOP	WINEMAKER	Mauro Bergesio
VINTAGE	2016	WINERY ESTABLISHED	1998
VARIETALS	100% Rufete	VINEYARD(S)	La Cerra – 1.16ha El Lerial - .9ha
ALCOHOL	12.5%	AGE OF VINEYARD(S)	105 years old 63 years old
FERMENTATION	Barrel (foot press) Indigenous yeasts	SOIL TYPE	Sandy & White Granite Grantie & Quartzite
AGING	Some time	ELEVATION	650 meters 900 meters
VESSELS	Old neutral French oak 228L	FARMING METHODS	Organic Certified Biosinergias
FILTER/FINING	None	PRODUCTION	800 bottles
TOTAL SULFUR RS	16 mg/l .9 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 a small parcel of grapes in the drastic mountains of southern Salamanca. He saw remarkable potential in the local grape Rufete, and knew that with the right touch, something truly special could be born in a bottle. And with his friend Ismael Gozalo (a visionary in Spanish winemaking), he has been able to achieve greatness with this grape—Mauro has now expanded his holdings to 3 tiny plots to choose carefully from for his Rufete. The farming practices are guided by a philosophy known as Biosinergias (which predates Steiner’s biodynamics by 2,000 years), where nothing happens randomly because the true nature of the earth will show itself from vintage to vintage, because the most important thing is the balance between soil, plant, fruit, and wine. So needless to say, when these two eccentrics met about these vines, ‘Rufian’ was destined to be something great, and Mauro’s dream came true.

“These wines are a philosophy of life, a way of understanding the existence and a legacy for generations to come. Enjoy what you are doing, and do enjoy others.” - Ismael

The *Rufian Rufete ‘Vin Gris’* is a dynamite expression of the Rufete variety of western Spain, as it exposes the brightness of the grape in a ‘blanc de noir’ style. The skin contact from these tiny plots of high elevation vineyards was very short lived, truly exemplifying the mountain air, the old and natural farming practices, and the essence of the grape, to be a counterpart to the skin fermented (red) Rufian Rufete of Mauro’s. No additions and no subtractions were made throughout the process from the vineyard to the glass. The color is magical, with a pinkish orange hue and a clouded texture, giving way to aromas expressive with floral tones, bright fruits, and a spicy background. In the mouth the acid is lively, yet not a dominating feature, working well with the berried nuance, lightly spiced character, and soft delicious tannins.