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. Together with his dear friend Ismael Gozalo (a visionary in Spanish winemaking), they have been able to achieve greatness with this grape, and Mauro has expanded his holdings to 3 tiny plots to choose carefully from for his Rufete. Ismael began ‘MicroBio’ in an underground cellar of an ancient monastery in 1998 to showcase fruit from ancient plots of Verdejo and other varieties, while using a barrage of neutral vessels for fermentation and aging, low to no sulfites, and all clocking in with tiny production numbers each year. Along with Mauro’s vines in Salamanca, the farming for MicroBio is 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.

“If 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, save a tiny splash of SO2 at bottling. 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.