



## Bergesio Collezione Zancas Largas Vino de Páramo

REGION/ ORIGIN	Castilla y Leon/Segovia DOP Valtiendas	WINEMAKER	Justo Casado & José Maria Galindo
VINTAGE	2020	WINERY ESTABLISHED	1998
VARIETALS	50% Garnacha 50% Tinta del Pais (Temp)	VINEYARD(S)	Estate vines
ALCOHOL	15.5%	AGE OF VINEYARD(S)	30 years (Garnacha) 90 years (Tempranillo)
FERMENTATION	Stainless & new holistic French Bocoy (600L) Indigenous yeasts	SOIL TYPE	Stoney clay & limestone
AGING	15 months	ELEVATION	950 meters
VESSELS	600L French Bocoy 1 <sup>st</sup> & 2 <sup>nd</sup> use 350L oak	FARMING METHODS	Natural (no certifications)
FILTER/FINING	None	PRODUCTION	1017 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 Zancas Largas, Mauro partners with the Sommelier Jorge Carrasco of a great Segovian restaurant called José Maria Restaurante, owned by the same people who own the winery Pago de Carraovejas. Together they envisioned the project and work with two oenologist, Justo Casado (winemaker of El Dominio del Cuco in Ribera del Duero) and José Maria Galindo (winemaker of Vagal in Segovia).

*Zancas Largas means 'long shanks' in the local dialect, and a nickname for Mauro's partner in this wine: Jorge Carrasco*

The *Zancas Largas Garnacha and Tempranillo* is a tiny production red blend from the small DO of Valtiendas in Castilla y Leon. Coming from very old Tempranillo vines (90 years) and 30-year-old Garnacha vines at 950 meters above sea level, the grapes are hand-harvested and brought to the cellar for a natural fermentation in a small steel tank and a single new holistic French Bocoy barrel of 600 liters. Once complete, the wine lays to rest for 15 months in the Bocoy as well as two new 350-liter barrels. Once bottled (the only time when sulfites are used) the wine is explosive and distinct upon opening. Remarkable aromatics of dark cherries, black currants, cedar planks, and purple flowers explode from the glass, leading to an elegant yet quite expressive palate. The mouthfeel is round and supple, but has a distinct freshness to the fruit, so the acidity is present and a big part of the texture. It shows loads of fruit, spice, and trails on with a clean mineral driven finish, giving serious length and class to the wine.