



Bergesio Collezione Zancas Largas Tinta del Pais

REGION/ ORIGIN	Castilla y Leon DOP Valtiendas	WINEMAKER	Justo Casado & José Maria Galindo
VINTAGE	2020	WINERY ESTABLISHED	1998
VARIETALS	100% Tinta del Pais (Tempranillo)	VINEYARD(S)	Estate vines
ALCOHOL	15%	AGE OF VINEYARD(S)	90 years old
FERMENTATION	Stainless steel & New oak Indigenous yeasts	SOIL TYPE	Stoney clay & limestone
AGING	15 months	ELEVATION	950 meters
VESSELS	New & used French oak (Hologic barrels)	FARMING METHODS	Organic Certified
FILTER/FINING	None	PRODUCTION	1200 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 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 Tempranillo* is a tiny production red wine from the high elevations of the DO Valtiendas. The grapes come from a small plot of 90-year-old bush vines that grow on stony clay and limestone soils and are hand-harvest with meticulous care. Once in the cellar, the wine starts a natural fermentation in both small tank and new oak barrels. Once complete and also gently pressed, the wine ages for 15 months in new and used French Hologic oak barrels without any additions until a small amount of sulfites at bottling. The resulting wine has immense complexity, and a dark brambly wild component on the nose. In the mouth, this Tempranillo has a soft touch, as the oak tannins are quite supple and integrated with the intensity of the fruit. The mid-mouth and long finish have a bit of chocolate and deep spice to accompany the fruit, and continues for several moments after the wine is long gone from the tongue.