MicroBio Wines, Rufian Vino de la Tierra Castilla y León Rufete (2018)

Producer MicroBio Wines
Distributor Zev Rovine Selections
Supplier/Importer Selections de la Viña
Category Wine - Still - Red

Grape variety Rufete

Region Castilla y León, Spain

Appellation Vino de la Tierra de Castilla y León

Feature Organic Vintage 2018

Sizes

 $750 \text{ mL} \times 12 - 17-0424-18$



Distributor's notes

Ruf y Ann, formerly known as Rufián. New name, new label, same delicious wine.

100% Rufete, a local grape mostly found in Salamanca, from a single 1.16ha parcel planted in 1951 on decomposed granite soil and a slate outcropping. Grapes are grown organically and everything is harvested by hand.

This is one of few red wines that Ismael makes and also the most subtle grape of them all, therefore, pumps are not used. 50% destemmed. The fermentation is encouraged by piegage by hands and feet. Only native yeasts. After fermentation the wine is transferred to used Burgundy barrels for aging, the shortest of all Ismael's wines being just 9/10 months. Bottled unfined, unfiltered, and zero SO2. The production is only 2-3 barrels (80 cases) per year. Great acidity, floral aromas, and very pale crimson in hue.

About the product

Grape Varietal: Rufete.

Vinification: This varietal is the brother of pinot noir, grape with little colour, good acidity and very floral. It is the most subtle grape of all that we elaborate and, for that reason, pumps are not used for pumping: only works to help the alcoholic fermentation, making pillage with the hands and the feet.

About the producer

Welcome to the República Independiente del Verdejo under President Ismael Gozalo. Many know him for his work at Ossian, one of the more respectable houses in Rueda, where he was the winegrower and maker since founding it in 2004. Ismael's family owns some of the oldest (between 100-200 years old) ungrafted pre-phylloxera vines, most of which in the town of Nieva, province of Segovia. Characterized by it's sandy soils, these head trained vines never saw any chemicals over the different generations that cared for them. Though outside of the D.O. for never budging to the region's modern and manipulative techniques, to this day Ossian remains one of the few organic producers in Rueda. Today, under the Pago de Carraovejas umbrella, Ossian continues to make some of the more interesting wines of the region but Ismael took his talent elsewhere, bringing his family's most prized vineyards with him.

Microbio (Micro-Bio or Microbio, depending on how you look at it) was actually founded by Ismael in 1998 before Ossian even existed but it wasn't until he left that we was able to employ his heart and soul into his solo project. Coined by some as "El Mago de las Verdejos", he practices his sorcery in his medieval underground cellar located in his native town of Nieva. Barrels, fudres, anforas, damejeannes, stainless...young, old, skin contact, sparkling,

biological and oxidative aging...you name it, he's got it. Tasting in his cellar for a whole day and part of the next morning was a helluva ride, as soon as you think you've seen it all, he somehow finds a way to exceed your expectations. How Verdejo picked so ripe can still preserve such freshness and acidity is something only he can tell.

In addition to Verdejo, he works with Mencia from Bierzo, Garnacha from Gredos, and Rufete from Sierra de Salamanca. With Microbio, he's able to express himself to the fullest and all of his wines, whether red or white, represent him and they're region to the fullest with purity being the common denominator throughout. He lets the land speak through his wines, pure fermented grape juice without interference of any kind.