



Rufete is at the heart of the Sierra de Salamanca D.O., a tiny viticultural area and one of the youngest Spanish D.O.s, located in the Sierra de Francia mountains. Within this denomination, La Zorra stands out as the most quality-driven, forward-thinking winery.

Agustin Maillo is dedicated to elevating the native grape of his home to the status it deserves. The owner of a restaurant in the small town of Mogarraz, his family has always made a little wine, but it was only a few years ago that Agustin decided to start working on a commercial scale.

From 60+ year old vines on granite and slate soils, he carefully crafts three cuvées. The Teso Rufete is designed to show off the characteristics of the grape grown on granitic soils. La Zorra is a 50-50 blend of Rufete and Aragonés (the local name for Tempranillo), this blending being typical of the area. And the Teso Blanco has the particularity of being made with Rufete Blanco, a rare old indigenous variety about which very little is known.



Teso Blanco 2014

Grapes: 59% Palomino, 29% Rufete Blanca, and 12% Moscatel

Vine age: Over 60 years

Soil: Granite and slate

Farming: Ecological Farming

Vinification: Temperature controlled fermentation with indigenous yeasts in stainless steel tanks. Aged under a thin layer of flor for 5 months in 3-year-old French oak barrels before being bottled unfiltered and unfiltered.