



D.O. Sierra de Salamanca

Rufete is at the heart of the Sierra de Salamanca D.O., a tiny viticultural area and one of the youngest Spanish D.Os, 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 Aragones (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 Rufete 2014

- Grapes:** 100% Rufete
- Vine age:** Over 60 years
- Soil:** Granite and sand
- Farming:** Ecological Farming
- Vinification:** Temperature controlled fermentation with indigenous yeasts in stainless steel tanks. Aged less than 4 months in French oak before being bottled unfiltered and unfiltered.

