

# OSSIAN VIDES Y VINOS

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**2019**

Quintaluna

**TASTING NOTES:**

Balanced, fresh, round and flavorful with ripe fruits, herbal notes and slight influence from the lees. Rich in minerality, vibrant and refined as driven by its sandy soil, high altitude and extreme climate.

**TERROIR:**

Grown in primarily sandy soil across various plots in 5 different villages of Segovia that are comprised of 60% pre-Phylloxera vines and 40% young, organic vines.

**WINEMAKING:**

Grapes are hand-harvested in the vineyard then stored in a cool chamber at 40°F prior to undergoing another rigorous selection at the sorting table. Gently destemmed and pressed in a smooth, vertical pneumatic press. The grape must is then fermented in small stainless steel tanks using native yeast.

**AGEING:**

9 months on the lees in stainless steel with a portion in French Foudres. Bottled in August 2020.

**VINTAGE:**

The fall of 2018 was especially rainy, which provided excellent water reserves throughout the 2019 vintage year. A cold, dry winter meant that spring arrived early in mid-March when the first sap began to flow from the vines. Fortunately budding held off until the end of April, avoiding any risk of late-frost damage. A dry, hot summer fostered excellent conditions in the vineyard and the August storms helped alleviate the intense heat towards the end of the cycle allowing for optimal grape health and ripeness. The harvest ran from September 16th-October 2nd.



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VARIETIES:	100% Verdejo
PRODUCTION:	100,000 bottles
APPELLATION:	VT Castilla y León
VITICULTURE:	Practicing Organic, Vegan
ALCOHOL:	14.0% ABV
SRP:	\$25

James Suckling: 92  
Wine Enthusiast: 92  
Wine Advocate: 91  
Peñín: 91

*" A full-bodied white with sliced apple, white pineapple, waxy lemon and some pear. Slightly waxy. Long and flavorful. An excellent example of verdejo. Drink or hold. "*  
-James Suckling