

OSSIAN VIDES Y VINOS

2021

Quintaluna

TASTING NOTES:

Balanced, fresh, round and flavorful with vibrant citrus, pear and apple fruit favors, exotic herbal and wet stone notes and a clean, lemon-vanilla finish.

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. Fermented in small stainless-steel tanks using native yeast.

AGEING:

9 months on the lees in stainless steel with a portion in French foudres.

VINTAGE:

The autumn of 2020 was marked by mild temperatures and average precipitation. January and February were very cold: the weather episode 'Philomena' was accompanied by sub-zero temperatures for several weeks. The first weeping of the vines occurred at the beginning of April and budbreak occurred in the middle of the month. May and June were characterized by normal temperatures for the season and above-average rainfall. Work in the vineyard ensured that the vines were healthy at all times. Flowering took place at the end of June. The summer was dry and the temperatures were mild, close to 20°C on average, which allowed the vines to develop and ripen slowly and continuously, achieving ideal acidity in the grapes at the time of harvest. The harvest began on September 9 and lasted until October 5.



VARIETIES:	100% Verdejo
PRODUCTION:	100,000 bottles
APPELLATION:	VT Castilla y León
VITICULTURE:	Practicing Organic, Vegan
ALCOHOL:	13.5% ABV

91 – James Suckling
