

OSSIAN VIDES Y VINOS

2021

Ossian

TASTING NOTES:

150-year-old vines produce a rich, polished and integrated white wine with deep flavors of ripe stone fruits, honeysuckle, roasted herbs and toasted vanilla spice that complement its creamy, nutty profile and mineral nuance.

TERROIR:

Located in Nieva at over 3,117 feet of altitude, Ossian is produced entirely from ugrafted, pre-Phylloxera vines more than 150 years old. Its soil is comprised of mostly sandstone with dark slate pebbles left behind by ancient water currents.

WINEMAKING:

Grapes are hand-harvested in the vineyard then stored in a cool chamber at 40°F prior to undergoing another rigorous hand-selection at the sorting table. Gently destemmed and pressed in a smooth, vertical pneumatic press. Fermented in French oak of varying sizes from 228L traditional barrels to large Foudres.

AGEING:

9 months on the lees in French oak with regular Bâtonnage.

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 subzero 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:	50,000 bottles
APPELLATION:	VT Castilla y León
VITICULTURE:	Certified Organic, Vegan
ALCOHOL:	13.5% ABV

93 – James Suckling