

OSSIAN VIDES Y VINOS

2020

Capitel

TASTING NOTES:

200-year-old vines blend depth and power in this voluminous white wine characterized by extraordinary minerality and exceptionally complex flavors of juicy citrus, baked pear, ripe melon, chamomile and honeysuckle accented by a smoky, toasted finish.

TERROIR:

Our most premium wine coming from just a single 5-acre plot “Peña Aguda” in the village of Nieva. Capitel is produced entirely from un-grafted, pre-Phylloxera bush vines more than 200 years old. Its alluvial soil dates to the Paleozoic period, dominated by sand on the surface and a thick slate layer underneath to which the vines are now anchored.

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. Whole bunches are pressed in a vertical manual press without prior destemming. Fermented in 228L Burgundy-style French oak barrels.

AGEING:

10 months on the lees in French oak. Bottled in September 2021.

VINTAGE:

An unusually warm winter led to early ripening, while a rainy, mild spring fostered a slow, balanced vegetative development. A warm, dry summer allowed for optimal vine health, producing an excellent yield. The harvest ran from September 8th-30th.



VARIETIES:	100% Verdejo
PRODUCTION:	2,000 bottles
APPELLATION:	VT Castilla y León
VITICULTURE:	Certified Organic, Vegan
ALCOHOL:	14% ABV

93+ – Wine Advocate

"The 2020 Capitel is pure Verdejo from the oldest vines from the Peña Aguda vineyard in the village of Nieva on slate soils. The wine has energy, quite fruit-driven with some exotic notes reminiscent of banana skin. The whole clusters were pressed and the juice put to ferment in barrel where the wine matured with the lees."

– Luis Gutiérrez, Wine Advocate