

OSSIAN VIDES Y VINOS

2020

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 un-grafted, 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.
Bottled in summer 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:	50,000 bottles
APPELLATION:	VT Castilla y León
VITICULTURE:	Certified Organic, Vegan
ALCOHOL:	13.5% ABV

95 – The Tasting Panel / Somm Journal
94 – Wine Advocate
92 – Wine Enthusiast
92 – Wine Spectator

“It has notes of pit fruit and sweet spices, with good weight on the palate, moderate alcohol (13.5%) and ripeness and good freshness and balance. It's serious and with potential to develop in bottle”
– Luis Gutiérrez, Wine Advocate