

OSSIAN VIDES Y VINOS

2020

Quintaluna

TASTING NOTES:

Balanced, fresh, round and flavorful with vibrant citrus, pear and apple fruit flavors, 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. 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:	100,000 bottles
APPELLATION:	VT Castilla y León
VITICULTURE:	Practicing Organic, Vegan
ALCOHOL:	13.5% ABV

94 – The Tasting Panel / Somm Journal

92 – Wine Advocate

92 – James Suckling

92 – Wine Enthusiast

90 – Wine Spectator

“It has a balsamic nose reminiscent of bay leaf, dried yellow flowers, chamomile and pollen intermixed with pit fruit. It has a dry palate and a chalky texture, with balance and finesse and moderate ripeness.”

-Luis Gutiérrez, Wine Advocate