

OSSIAN VIDES Y VINOS

2019

Capitel

TASTING NOTES:

Balanced, powerful, and voluminous with extraordinary minerality and exceptional flavor concentration of ripe fruits, wild herbs, and sweet spices. Full of nuance, complexity and finesse, it is Segovian Verdejo in full splendor that leaves no room for indifference.

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. The grape must is then fermented in 228L Burgundy-style French oak barrels.

AGEING:

10 months on the lees in French oak with regular Bâtonnage. Bottled in September 2020.

VINTAGE:

The previous fall was especially rainy, which provided excellent water reserves throughout the 2019 vintage year. A cold, dry winter meant that spring arrived early in mid-March when the first sap began to flow from the vines. Fortunately budding held off until the end of April, avoiding any risk of late-frost damage. A dry, hot summer fostered excellent conditions in the vineyard and the August storms helped alleviate the intense heat towards the end of the cycle allowing for optimal grape health and ripeness. The harvest ran from September 16th-October 2nd.



VARIETIES:	100% Verdejo
PRODUCTION:	2,000 bottles
APPELLATION:	VT Castilla y León
VITICULTURE:	Certified Organic, Vegan
ALCOHOL:	14% ABV
SRP:	\$125

Vinous Media: 95

Wine Advocate: 93

Wine Enthusiast: 93

**2019 not yet rated, above correspond to 2018*

"Light, brilliant straw-gold. Powerful, mineral-accented citrus and orchard fruit aromas are complemented by building floral, iodine and fennel notes. Juicy and concentrated on the palate, offering sharply focused Meyer lemon, pear nectar, chamomile and honeysuckle flavors supported by a spine of smoky minerality. Smoothly blends depth and delicacy and finishes impressively long and minerally, with resonating pear and floral notes. Raised in French oak barrels, half of them new."

– Josh Reynolds, Vinous Media