

OSSIAN VIDES Y VINOS

2018

Quintaluna

TASTING NOTES:

Balanced, fresh, round and flavorful with ripe fruits, herbal notes and slight influence from the lees. Rich in minerality, vibrant and refined as driven by its sandy soil, high altitude and extreme climate.

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. The grape must is then 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 August 2019.

VINTAGE:

In stark contrast to the previous year, 2018 provided ideal conditions that allowed for a speedy and complete recovery of the vineyard. A rainy, cold winter was followed by a mild spring without frost damage then a hot, dry summer that fostered excellent conditions in the vineyard for optimal grape health and ripeness. The harvest ran from September 20th-October 10th.



Estate Wine

VARIETIES:	100% Verdejo
PRODUCTION:	100,000 bottles
APPELLATION:	VT Castilla y León
VITICULTURE:	Practicing Organic, Vegan
ALCOHOL:	14.0% ABV
SRP:	\$30

Vinous Media: 92
Peñín: 92
Wine Advocate: 91+

“ Light, bright straw. Fresh pear, orange pith and a suggestion of pungent flowers on the powerfully scented nose, along with a building mineral nuance. Juicy and incisive in the mouth, offering Meyer lemon, pear and quince flavors accented by a spicy ginger flourish. Silky and focused on the finish, which shows powerful floral lift, minerally cut and impressive persistence. ”

-Josh Raynolds, Vinous Media