

# OSSIAN VIDES Y VINOS

---

**2019**

Ossian

**TASTING NOTES:**

The definitive Verdejo. Powerful, unctuous, integrated and balanced. Flavorful and complex with everlasting notes of ripe stone fruits and spice that make for an extraordinary food-pairing.

**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 on the surface 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. The grape must is then 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 August 2020.

**VINTAGE:**

The fall of 2018 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:	50,000 bottles
APPELLATION:	VT Castilla y León
VITICULTURE:	Certified Organic, Vegan
ALCOHOL:	14.5% ABV
SRP:	\$50

Vinous Media: 94

Peñín: 94

Wine Enthusiast: 93

Wine Advocate: 93

James Suckling: 93

The Tasting Panel: 93

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

*" Juicy and energetic in the mouth, offering vibrant Meyer lemon, pear nectar and honeysuckle flavors that are accented by a dusty mineral nuance. Silky and sharply focused on the finish, which shows strong, nervy lift, firm mineral cut and impressive persistence. "*

— Josh Ravnolds. Vinous Media