



# ossian 2015

**CLIMATIC year** ■ The 2015 growth cycle was pretty unusual with unseasonably warm temperatures in winter, very few frosts and scarce rainfall. This resulted in the first vegetative bleeding by the end of March. Rising temperatures and increased rainfall in April led to bud-break. Some frosts in the second fortnight of May affected the different parcels in different ways which resulted in low-yield but higher quality vintage. The scarce rainfall over the last months acoupled with the high temperatures throughout the whole growth cycle confirmed the low yield. Harvest took place between September 18 and October 9 as scheduled. Outstanding raw material quality and excellent sanitary conditions.

**OSSIAN**  
VITICULTURA ECOLÓGICA



### **wine storing**

Let the wine rest, for at least 48 hours after a long trip before serving it. Store wine on its side in a cool place (14oC-16oC), avoid sudden temperature changes. Tasting temperature: 12°C-14°C.

**grape variety** ■ 100% Verdejo Varietal, pre-phylloxera 100 year old vines, ungrafted root-stock. The grapes come from our own 19 hectare vineyards in Nieva (Segovia). Certified Organic Farming (without synthetic fertilizers, herbicides or pesticides of any kind) in addition to our own vineyards we oversee another 17 hectares, also ungrafted.

**winemaking process** ■ The grapes are handpicked and carried to the winery in 15 kg crates. Once at the winery the grapes are thoroughly sorted on the conveyor belt. The grapes are whole-cluster pressed, non-destemmed, using only free run juice. Indigenous yeast fermentation.

After alcoholic fermentation the wine remained in French oak barrels - 25% new, 35% of one wine and 40% of two wines - for complete wine's aging of nine month in Burgundian style, with "battonage" on its lees.