

Capitel 2016 is elaborated with our oldest and most unique Verdejo vines located in the small plot of Peña Aguda, in Nieva. The roots penetrate between the slate sheets and extract extraordinary mineral strength from them. This pre-phylloxera vineyard provides complexity, concentration and depth.

A wine full of flavor and nuances, of a silky sensation that does not leave you indifferent. The expression of the Segovian Verdejo in its maximum splendor.

Potential for finesse, elegance, complexity and longevity. Extraordinary concentration. Living history of the Segovian Verdejo.

V I Ñ E D O
E C O L Ó G I C O

CAPITEL
2016

OSSIAN
VIDES Y VINOS

High quality in a low yield cycle

The 2016 vintage could be defined by an unusual ripening cycle. At the beginning of January the rains started and did not cease until the month of March, with mild temperatures and isolated snowfall. All this led to the first vegetative sprouts at the end of April and a widespread sprouting in May. In the middle of the month, several frosts reduced production. Low rainfall and high average temperatures throughout the cycle, and especially during September, confirmed the low yield and high quality.

A vein of slate in Nieva

The Capitel vineyard, south of the village of Nieva, sits on a dark slate vein. Its geological origin greatly precedes the sandy soil most common in the region: it dates back to the Paleozoic era, more than 500 million years ago. The Peña Aguda plot is home to very old vines.



Some approaching 200 years of age, which for us represents an entire historical and winemaking heritage. Its yield is scarce with great concentration.

Our viticulture is aimed at caring for the vines and obtaining a Verdejo grape that reflects the personality of this unique place.

Whole bunches and aging on lees-

Manual harvest, in 15 Kg boxes. After passing through the cold chamber, we carry out a rigorous quality control of the grapes at the selection table. We press the whole bunches, without destemming, in a vertical manual press and with grape treading. The must was fermented with its own native yeast in Burgundy style barrels of 228 liters. Subsequently, the wine remained without decanting in French oak barrels, where it was aged for 10 months on its lees, with periodic sticking. It was bottled in September 2017.