

Verdling Trocken 2016 displays a fresh and tasty character. The Verdejo variety provides distinctive vegetal notes that make it very pleasant and reinforce its more intense aspect. Additionally, the high natural acidity of the wines appear very balanced with the rest of the characteristics. This is precisely what we like to highlight most about Verdling Trocken: the feeling of harmony, of a well integrated set of virtues. And, of course, its affinity with a particular origin: the old vineyards of Nieva.

It is revealing to see how a Rheinhessen white-style elaboration, applied to our Verdejo, results in a lively wine with a character that seems to be polished by stone, cold and wind.

V I Ñ E D O
E C O L Ó G I C O

VERDLING
TROCKEN
2016

OSSIAN
VIDES Y VINOS

A cycle of low production and high quality

2016 was characterized by an unusual ripening cycle. The winter started drier and warmer than usual, but in early January the rains started, and did not cease until March. Temperatures remained mild with a couple of occasional snowfalls. The first vegetative sprouts began at the end of April. A few isolated frosts in May reduced the yield of the vineyard. Low rainfall during the summer and high average temperatures, especially during the month of September, confirmed the low yield and excellent quality.

Old vines in sandy soil

The verdejo variety maintains a total identification with the region of Nieva, north of Segovia. The roots of the vine take root safely in sandy soil with a high codon content. Sand proved to be a fundamental natural barrier to prevent the spread of the phylloxera plague at the end of the 19th century.



That is why there are century-old vines preserved
From them we obtain small bunches of Verdejo of extraordinary qualities.

A special elaboration: Riesling style, soul of Verdejo

To preserve the natural acidity of the varietal, we carry out an early harvest. After a follow-up and first selection of the bunches in the vineyard, we carry out a manual harvest. They were kept in a refrigeration chamber to preserve its aromatic components. After passing through the selection table, the grapes, without destemming, were cold macerated and gently pressed. The must was debourbaged for 24 hours and slowly fermented with native natural yeasts in small stainless steel tanks at low temperatures. It was bottled in September 2017.