

Quintaluna 2017 expresses the freshness and genuine character of the Verdejo variety. With low yields we aim to increase the concentration and varietal typicality. In its careful elaboration, the wine has been kept for nine months in storage with its lees together with some elaborations in foudre and barrels. A wine representative of a region. The maximum expression of Segovian Verdejo

Sand, codons and fluvial terraces. Selected vineyard of Segovia. Altitude and continental climate. Smooth minerality, vibrant finesse. That is Quintaluna 2017.

V I Ñ E D O
E C O L Ó G I C O

QUINTALUNA
2017

OSSIAN
VIDES Y VINOS

An extreme climatic year

2017 was a climatically very complicated year. It started dry and very cold, with records as low as 15 degrees below zero in mid-January, although temperatures later softened. After sprouting, two heavy frosts occurred on April 28 and May 1. The rains in May and a warm, dry June helped restore the vines' vigor. On July 7 we had strong storms accompanied by hail in some places, although the rest of the summer was dry and hot, with cold nights and occasional rains in August that helped to alleviate the drought. The adverse conditions of the vintage resulted in very low yields. In spite of everything, a grape with excellent health and quality was obtained. The harvest took place from September 19 to 30 with heat and no rainfall, which prevented interruptions.

Small sandy vineyards

To make Quintaluna we use grapes from a wide range of small vineyards in several municipalities in northern Segovia: Nieva, Aldeanueva del Codonal, Aldehuela del Codonal and Santiuste de San Juan Bautista.



They are planted in sandy soil, with high codon content. Most of them are very old grapes, pre-phyloxera, ungrafted and preserved because the sandy soil prevented the plague from attacking them at the end of the 19th century and, to a lesser extent, a younger, selected, low yielding vineyard.

Fermented with native yeasts

The grapes from the 2017 vintage, hand-picked, were kept in a refrigeration chamber to preserve their aromatic qualities. After passing through the selection table, they were gently destemmed and pressed. Fermentation took place in small stainless steel tanks with native yeasts. For nine months, the wine remained in the same tanks on its lees and other elaborations in foudre and barrel. It was bottled in August 2018.