

Capitel 2019 is made from the oldest and most singular 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-Floxera vineyard brings complexity, concentration and depth. It is a wine that is full of nuances, which is provided by the background of 200 year old vines. The expression of Segovian Verdejo at its best.

A wine made to transcend in time.
Extraordinary concentration. Living
history of the Segovian verdejo.

O R G A N I C
V I N E Y A R D

CAPITEL
2019

OSSIAN
VIDES Y VINOS

A year with extreme climate

Autumn 2018 was especially rainy, which led to an excellent reserve of rainwater for 2019. Winter, however, was dry and cold, which meant the vineyard was slightly ahead of schedule in the spring. In mid-March, the sap of the vine was triggered again although the first sprouts did not arrive until the end of April, which was notably rainy. In June, the flowering and setting of the berries were outstanding. The summer of 2019 was very dry and with medium and high temperatures, thus leaving the vineyard in excellent condition. The storms in late August alleviated the harsh summer heat near the end of the cycle and resulted in an optimal state of ripening for the vineyard. The harvest started on 16 September and lasted until 2 October.

A seam of slate in Nieva

The Capitel vineyard, south of the village of Nieva, sits on a seam of slate with a characteristic dark colour. Its geological origin is much earlier than the sandy soils that are predominant in the area: dates back to the Paleozoic Era, more than 500 million years ago. The Peña Aguda plot is home to very old vines. Some of them are close to 200 years old, which is a real



historical and viticultural heritage. The yield of these strains is low and highly concentrated. The viticulture of the project aims to preserve the legacy of a historic vineyard growing area and to obtain a Verdejo grape that reflects the personality of a unique place.

Whole clusters and ageing on lees

The grapes are harvested by hand, in 15 kg crates, under strict quality control. The bunches were pressed whole, without destemming, in a vertical hand press and the grapes were crushed. The must fermented with its own indigenous yeasts in 228-litre Burgundian-style barrels. Subsequently, the wine remained in French oak barrels without racking, where it was aged for 10 months on its lees, with periodic stirrings. It was bottled in summer 2020.