

Capitel 2020 expresses the most unique representation of the old vines of Segovian Verdejo. Peña Aguda plot in Nieva is characterised by a unique slate vein soil and vines up to 200 years old. The roots penetrate between the slate sheets and extract their essence from them. This pre-phylloxera soil and vineyard bring complexity and extraordinary concentration to a wine of exceptional nuances and inimitable depth.

A wine that transcends time, with an extraordinary concentration. It is a living history of the Segovian Verdejo.

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

CAPITEL
2020

OSSIAN
VIDES Y VINOS

A year with extreme climate conditions

The autumn of 2019 was marked by mild temperatures and somewhat higher than usual precipitation. January and February were unusually warm, which led to an earlier start to spring. The first weeping of the vines took place in mid-March, but bud break took place a month later due to the particularly cold weather, with snow falling on 31 March. May was a month of mild temperatures and abundant rainfall that facilitated adequate vegetative development, with flowering occurring in the first week of June. The summer was warm and dry, allowing the vines to be in excellent health and veraison to begin at the end of August. The harvest began on 8 September and lasted until 30 September.

A seam of slate in Nieva

The Capitel vineyard, the Peña Aguda plot, with 1.10 hectares, sits on a seam of slate with a characteristic dark colour to the south of the village of Nieva. Its geological origin is much earlier than the sandy soils that are predominant in the area: it dates back to the Paleozoic Era, more than 500 million years ago. Some of the vines at Peña Aguda are close to 200



years old, which is a real heritage, historical and viticultural. The yield of these vines is low, and each small cluster maintains an exceptional concentration. The viticulture practised here is of the utmost respect, aimed at preserving a legacy in the form of the vineyard and maintaining the purity of this unique Verdejo grape.

Whole clusters and ageing on lees

The grapes are harvested by hand in 12 kg crates under strict quality control and selection. The bunches are pressed whole, without destemming, in a vertical hand press, and the grapes are crushed. The must fermented with its own indigenous yeasts in 228-litre Burgundian-style barrels. Subsequently, the wine remained, with periodic stirrings, in French oak barrels without racking, where it was aged for ten months on its lees. Capitel 2020 was bottled in the summer of 2021.