

Ossian 2020 represents a small group of plots of Verdejo grapes with centuries of winemaking tradition in the area around Nieva. Vines up to 200 years old that bear witness to the uniqueness of their varietal richness, to their traditional local work and an almost extinct reality. Ossian is a historical and primitive legacy. The 2020 vintage maintains the elegance and freshness of a unique pre-phylloxera Verdejo.

A landscape that has preserved the historical reality of the Segovian verdejo for hundreds of years. Genetic diversity hidden in each vineyard. Surprising delicacy. Length on a restful finish with which the authentic character of the Nieva environment appears once again.

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

OSSIAN  
2020

OSSIAN  
VIDES Y VINOS

### **An extraordinary vintage**

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.

### **Biodiversity**

The soils surrounding Nieva are the radical difference in this environment: the sands and pebbles prevented the arrival of the phylloxera that devastated the European vineyards and have allowed this landscape to be dotted with small vineyards of hundred-year-old vines. A harsh climate of icy winters and hot summers characterise the development of a different Verdejo.



The vineyards planted centuries ago also preserve the genetic diversity of the various Verdejo vines that the old inhabitants of the area planted in each vineyard. This biological richness adds further complexity to the interpretation of each plot.

### **Vinification in plots**

Ossian is the result of an blend of the individual vinification of each small plot. Viticulture, in accordance with organic certification standards and the revival of traditional local methods, respects the character of vines up to 200 years old. The grapes are picked in small boxes and taken to the winery. After a light pressing, the must is transferred into 228-600 litre wooden vats and barrels. The indigenous yeasts used in the spontaneous fermentation process reflect the purity and complexity of these grapes over the following weeks. Ossian 2020 was blended and bottled in the summer of 2021 after approximately nine months of ageing on its lees.