



# CAPITEL 2013

**CLIMATIC YEAR** ■ A rainy, mild winter led to a warm April that gave way to budbreak in early May. A severe frost in late April resulted in a lower yield, then temperatures went up allowing vines to develop although the vine cycle was delayed. July and August were hot although nights were pretty cool. Heavy rainfall and warm night temperatures in September allowed diseases to spread resulting in an even lower yield. Harvest started in October when clusters reached optimum maturity. Our harvest was very selective due to the year we had gone through and we only used the grapes which lived up to our high quality standards.

**OSSIAN**  
ECOLOGIC VITICULTURE



#### **wine storing**

Let the wine rest, for at least 48 hours after a long trip before serving it. Store wine on its side in a cool place (14°C-16°C), avoid sudden temperature changes. Tasting temperature: 12°C-14°C.

**GRAPE VARIETY** ■ Verdejo Varietal, pre-phylloxera 100 year old vines, ungrafted root-stock. The grapes come from a sandy and slaty plot called “Cordel de las Merinas” located in Segovia. Certified Organic Farming (without synthetic fertilizers, herbicides or pesticides of any kind).

**WINEMAKING PROCESS** ■ The grapes are handpicked and carried to the winery in 15 kg crates. Once at the winery the grapes are thoroughly sorted on the conveyor belt. The grapes are whole-cluster pressed, non-destemmed in the traditional Burgundy style by means of a manual vertical press. Indigenous yeast fermentation.

Once the alcoholic fermentation is over, the wine ages on its lees for 10 months in French oak barrels (50% new -50% one wine) without racking. Partial malolactic fermentation in barrel. The wine was clarified in August and bottled one month later, September 2014.