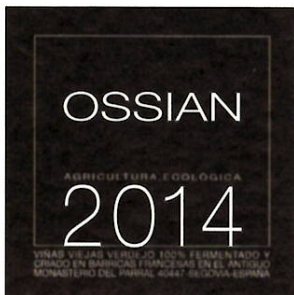


# Ossian 2014

**CLIMATIC year** ■ The winter was relatively mild without hard frosts. Late April warm temperatures led to bud burst in early May. Early spring brought rain and warm temperature which allowed the growing season to start. Dry and hot summer. Some rain in September provided optimal conditions for grape ripening without losing its natural balance. Harvest started on September 22nd and finished on October 10th. It was a great year not only for the amount, but also for the quality of the grapes. The weather conditions allowed us to harvest slowly and to select each plot at its best ripening moment.



## 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** ■ 100% Verdejo Varietal, pre-phylloxera 100 year old vines, ungrafted root-stock. The grapes come from our own 19 hectare vineyards in Nieva (Segovia). Certified Organic Farming (without synthetic fertilizers, herbicides or pesticides of any kind) in addition to our own vineyards we oversee another 17 hectares, also ungrafted.

**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, using only free run juice. Indigenous yeast fermentation.

After alcoholic fermentation the wine remained in French oak barrels-25% new. 35% of one wine and 40% of two wine- for complete wine's aging of nine month in Burgundian style, with "batonnage" on its lees.