



QUINTALUNA 2015

OSSIAN
Vides y Vinos, s.l.
AGRICULTURA ECOLÓGICA
N.I.F. B83650358
C/ Cordel de Las Merinas, s/n.
40447 NIEVA (Segovia)

CLIMATIC year ■ The 2015 growth cycle was pretty unusual with unseasonably warm temperatures in winter, very few frosts and scarce rainfall. This resulted in the first vegetative bleeding by the end of March. Rising temperatures and increased rainfall in April led to bud-break. Some frosts in the second fortnight of May affected the different parcels in different ways which resulted in low-yield but higher quality vintage. The scarce rainfall over the last months coupled with the high temperatures throughout the whole growth cycle confirmed the low yield. Harvest took place between September 18 and October 9 as scheduled. Outstanding raw material quality and excellent sanitary conditions.

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: 7°C-10°C.

THE GRAPES ■ QUINTALUNA is a young wine made exclusively from Verdejo grapes grown in Segovia. Ungrafted, pre-phylloxera old vines, 60%, and young vines trained in espalier, 40%. Low yield, certified organically grown grapes. A great array of soils. Some soils have a high sand content and pebbles of different sizes, others are rich in clay and lime.

THE PROCESS ■ Quintaluna has been made by paying close attention to each and every single step of the winemaking process. It all starts in the vineyards where the grape clusters are thoroughly selected and picked by hand, then they are carried to the winery in small crates. Once at the winery they are placed in a refrigeration chamber for a few hours before being destemmed and softly pressed. The must (grape juice) is then naturally clarified for 24 hours and native yeast fermentation (spontaneous fermentation) is carried out in small stainless steel tanks. Fermentation temperature: 19°C. This wine didn't age in barrel in order to preserve its natural freshness, and yet it spends 4 months in vats and it is stirred on its lees in order to enhance its complexity and evolution in the bottle.

Bottled in April , 2016.