

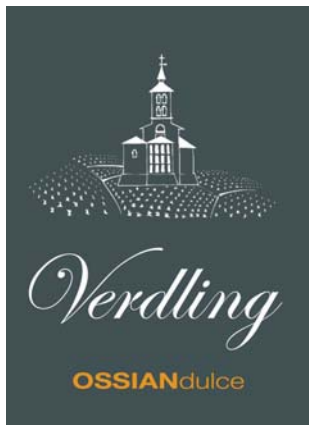


VERDLING DULCE 2015

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



GRAPE VARIETY ■ 100% Verdejo grapes from ungrafted pre-phylloxera vines. The vineyard is located at an altitude of 900 metres. The soil is rich in sand and gravel-sized pebbles.

WINEMAKING PROCESS ■ The grapes were hand picked in 15 kgs crates. The harvest was carried out early in the morning in order to preserve the natural acidity of the grapes. The grapes were meticulously sorted on the sorting conveyor belt, destemmed and pressed by means of a horizontal hydraulic press.

Wine was thoroughly clarified and then fermented at low temperature with the must native yeasts which was clarified in order to get a low turbidity . Bottled in April , 2016.

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: 4°C-6°C.