

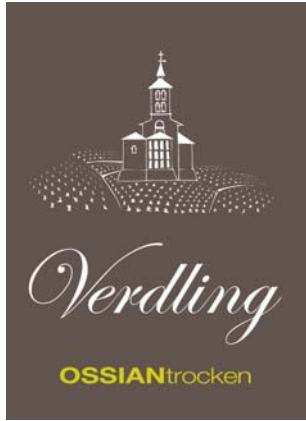


VERDLING TROKEN 2015

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 , low-yielding , pre-phylloxera vines. The vineyard is located in Segovia. The soil is rich in sand and gravel-sized pebbles.

WINE-MAKING PROCESS ■ This very unique wine-making process starts in the vineyards where grape clusters are handpicked, sorted and put in small crates for their transport. Upon arrival at the winery , the grapes are put in a cold chamber for a few hours , lowering their temperature before being processed. The whole grapes are cold soaked and gently pressed resulting in a low yield. The must is settled for 24 hours and fermented once it is clean. The long fermentation takes place at a low temperature in small stainless steel vats with natural indigenous yeasts. The natural high acidity of the must plays an important role in this wine, it is balanced and enhances its freshness and brings out the finest characteristics of each grape variety. 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.