



VERDLING DULCE 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



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, 2014.

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.

Verdling Dulce is a dream come true thanks to the invaluable collaboration of Klaus Peter Keller, a wine producer from Mosel