



ossian 2012

CLIMATIC year ■ The vintage 2012 is a vintage marked by a hot summer with little rainfall. Maturation suffered a slight advance forcing harvest to start in late September.

The winter was cold, with rains in the normal range and some snowy days. In March the temperatures climb began, reaching 20 degrees in April which made strains spout early. A frost in the first half of May reduced harvest significantly. The hot and dry summer favored the advance in all phases of the cycle. Some rain at harvest did not influence the excellent sanitary quality of the grapes.

OSSIAN
ECOLOGIC VITICULTURE



wine storing

Let the wine rest, for at least 48 hours after a long trip before serving it. Store wine lying down on its side in a cool place (14°C-16°C), avoid sudden temperature changes. Tasting temperature: 12°C-14°C. To really enjoy this wine, please, make sure you have the best storing conditions.

grapes ■ 100% Verdejo, centuries-old pre-phylloxera old vines, ungrafted. The grapes come from our 19 hectares of vineyards in Nieva (Segovia) certified organically grown (without synthetic fertilizers, herbicides or pesticides of any kind), plus another 17 hectares, also ungrafted, grown under our strict supervision.

winemaking process ■ Manual harvest in 15kg boxes. Rigorous inspection on selection table. Whole bunches, without de-stemming and a very soft pressing, using only yolk musts. Fermentation is made with native yeasts.

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