

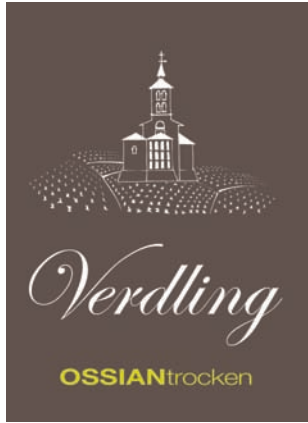


verDLING TROCKen 2012

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
VITICULTURA ECOLÓGICA



GRAPES ■ 100% Verdejo grapes grown in Segovia. Ungrafted pre-phylloxera low-yielding vase-shaped vines. The soil is rich in sand, gravel and different sized pebbles.

WINEMAKING PROCESS ■ The winemaking process is unique in its kind. It starts in the vineyard where the grape clusters are thoroughly selected and handpicked. Then they are taken to the winery in small crates. Upon arrival at the winery, the grapes are cooled off in cold rooms, then they undergo cold-soaking and pressed with their stems. Gentle pressing and low yields. The wine must is disgorged for 24 hours and fermented. Long fermentation in small Stainless Steel tanks with native natural yeasts at low temperature. The high natural acidity of the wine must plays an important role in this wine. Its balance with the rest of the components and its outstanding freshness and subtle vegetal notes. Bottled in April 2013.

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: 4°C-6°C. To really enjoy this wine, please, make sure you have the best storing conditions.

Verdling trocken is a dream come true thanks to the invaluable collaboration of Klaus Peter Keller, a wine producer from Rheinhessen.