

# OSSIAN

VIDES Y VINOS

HISTORIA · ORIGEN · PATRIMONIO



A black and white photograph of a vineyard. Several workers are visible, some crouching and others standing, harvesting grapes. They are using crates to collect the fruit. The vines are dense and leafy, and the ground is covered with dry leaves and debris.

# OSSIAN VIDES Y VINOS





We are the heirs to five centuries of  
winemaking tradition.

We work to recover this exceptional  
inheritance as reflected in a singular  
vineyard and unique winemaking  
methods that express the authentic  
potential of Segovian Verdejo.





## LOS VIÑEDOS DE OSSIAN EN LA CAMPIÑA SEGOVIANA

# OSSIAN NIEVA

### Un patrimonio único

Muchas de nuestras cepas de verdejo superan con creces el siglo de vida; algunas se acercan incluso a los 200 años de edad. Fueron plantadas antes de que la plaga de la filoxera llegara al viñedo español. Nuestro compromiso es cuidar de este patrimonio vitícola y varietal único en el mundo.

### El mar de color verde

Un bosque interminable de pinos resineros y piñoneros cubre las tierras del norte de Segovia. Es la serie arbórea autóctona, que da al paisaje un aspecto distintivo. Es también uno de los ejes de la economía ancestral de los pueblos de la zona.

### La constelación de viñedos

Por las cuestas y vaguadas y en medio de los pinares encuentran refugio multitud de parcelas de viña antigua. Un archipiélago de vides resistentes que hoy ve crecer su importancia y su superficie, con nuevas plantaciones que respetan el entorno singular de la zona de Nieva.

### La energía mineral

El viñedo hunde sus raíces en suelos muy diferentes. Arenas claras entre pinos, cantos rodados en los antiguos cauces y la gris pizarra atomizada al sur del pueblo de Nieva. Todos ellos guardan en el interior de la tierra una energía esencial para el carácter de los vinos.

Situación de Ossian  
en la Península Ibérica

ESCALA 1:130.000



# LOCATION





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## HISTORY

At Ossian we perpetuate the legacy that dates back to  
five centuries ago.

We work to maintain and recover centuries-old vineyards  
that predate the Phylloxera epidemic, in privileged soil  
and an extreme climate that marks its ancestral and  
authentic Verdejo character.





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## ANCESTRAL VERDEJO

Amidst a sea of pine trees in the Segovian countryside, grapevines are rooted in sandy-slate soil. A poor soil that requires the vines to give their best in extreme climactic conditions.

For the most part, the grapes come from vines over two centuries-years-old and have passed through several generations of winemakers.

Our work strives to immortalize this inheritance by producing fruit that lasts in your memory forever.





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## PHYLLOXERA

The majority of our vineyard in Nieva and its surrounding area is rooted in sandy soil.

The pine forest land becomes not only a geographical reference but also a key characteristic in the historical preservation of the vines that have grown here.

This was the reason that the Phylloxera plague at the end of the 19th century didn't affect our Nieva vineyard: the insect's larva cannot survive in sandy soil. Thanks to this natural defense, today we have the original vines that predate Phylloxera.





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## THE SOIL

In the northern countryside of Segovia, two different time periods converge.

Paleozoic material formed over 500 million years ago imbedded in soil dating back more than 500 million years.

An unbreakable past that defines the character of this variety. Two geological periods emerge on the soil's surface equally as different in aspect, composition and influence.





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## THE SOIL

Ossian vines are ungrafted with its roots penetrating deep into the ground, developing a radicular system that ultimately contributes greatly to the notable balance and expressiveness in the wines.





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## THE SOIL

Cambrian slate rocks that characterize its surroundings and the nearby village, Santa María la Real de Nieva.

Ancient material above which sit the special vines that produce the grapes for Capitel.

A unique minerality, sharp and cold, is how these layers of shale manifest themselves in the wine.



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# LEGACY

## VINEYARD

Old vines : 100 -200 years

First vineyard in the Rueda DO to be awarded  
with an ecological certificate

Ungrafted, pre-Phylloxera vines

100% Verdejo

## SOIL & CLIMATE

More than 900 meters above sea-level

Extreme diurnal temperature fluctuations

Slate, sand, clay and gravel allow for excellent

drainage





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## ECOLOGICAL VITICULTURE

At Ossian we believe that in order to produce the best wines, it is absolutely vital to begin with the **highest-quality raw material**.

For that reason, we always produce our wines following **ecological agriculture** principals without the use of any chemical fertilizers or products, rather using only organic fertilizers and natural products.



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## WINEMAKING & AGEING

Hand-harvested at optimal ripeness.

“Terroir” wines. Always ensuring the greatest respect is given to the raw material and its origin.

Winemaking is carried out in different selections according to the type of soil and characteristics of the plot where the grapes are grown.

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## WINEMAKING & AGEING

Fermented in a combination of oak and stainless steel, using only the free-run must and its own native yeast with every detail carefully monitored in search of achieving maximum quality and singularity.

Its natural acidity with a low pH and impeccable integration of oak and wine allows for a slow and harmonious evolution in the bottle, making it a wine able to be aged for many years.





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# THE WINES



# QUINTALUNA '18

100% Verdejo



## TASTING NOTES:

Balanced, fresh, round and flavorful with mature fruits, herbal notes and slight influence from the lees. Rich in minerality, vibrant and refined as driven by its sandy soil, high altitude and extreme climate.

## TERROIR:

- 60% pre-Phylloxera vines and 40% young, organic vines.
- Altitude: 850+ meters
- Soil: sand with some dark slate

## WINEMAKING HIGHLIGHTS:

- Hand harvested, destemmed & pressed
- Alcoholic Fermentation: stainless steel
- Ageing: 9 months in stainless steel and a portion in oak
- Regular Bâttonage
- Bottled: August 2019

## WINE SPECS:

- Production: 90,000
- Appellation: VT Castila y León
- Viticulture: Certified Organic, Vegan
- Alcohol: 14.5% ABV
- Acidity: 5.9g/L
- pH: 3.28 upH
- Sugar: 1.33 g/L



Peñín: 92\*

James Suckling: 92

Vinous: 91

Wine Spectator: 90

*“A wine that is both elegant and fruity and very good value. It is delicious and worth lingering over, whatever the season.”*

— Julia Harding, MW

“Wine of the Week”, Jancis Robinson (2015)

\*Current Vintage



# OSSIAN '18

100% Verdejo

### TASTING NOTES:

The definitive Verdejo. Powerful, unctuous, integrated and balanced. Flavorful and complex with everlasting notes of ripe fruits and spice that make for an extraordinary pairing for food.

### TERROIR:

- Ungrafted, pre-Phylloxera vines, 150+ years old
- Altitude: 950+ meters
- Soil: sandstone with dark slate and large pebbles

### WINEMAKING HIGHLIGHTS:

- Hand harvested, destemmed & pressed
- Alcoholic Fermentation: 228L oak barrels & large Foudres
- Ageing: 9 months in French oak of varying sizes
- Regular Bâttonage
- Bottled: August 2019

### WINE SPECS:

- Production: 50,000
- Appellation: VT Castila y León
- Viticulture: Certified Organic, Vegan
- Alcohol: 14.5% ABV
- Acidity: 6.3g/L
- pH: 3.23 upH
- Sugar: 0.70 g/L



Peñín: 94\*  
James Suckling: 94  
Wine Advocate: 92+  
Vinous: 92  
Wine Spectator: 91

*“This is always a unique Spanish white. The nose is brimming in peach tart, elderflower cordial, mango pie, dried papaya, caramel and roasted herbs. An ample palate follows, which is full-bodied and extremely oily, caked in tropical-fruit flavors, but driven along confidently by acidity that cuts through the butter-like texture. Long on the finish. Not a subtle wine by any means, but the intensity and power are undeniable. Drink now or hold.” – James Suckling*

\*Current Vintage



# CAPITEL '18

100% Verdejo



## TASTING NOTES:

The definitive Verdejo. Powerful, unctuous, integrated and balanced. Flavorful and complex with everlasting notes of ripe fruits and spice that make for an extraordinary pairing for food.

## TERROIR:

- Single 2-hectare "La Peña" plot
- Ungrafted, pre-Phylloxera vines, 200+ years old
- Altitude: 1,000+ meters
- Soil: sandstone dating back to Paleozoic period (500+ million years ago) with roots penetrating the slate layer below

## WINEMAKING HIGHLIGHTS:

- Hand harvested, pressed with whole bunches
- Alcoholic Fermentation: 228L oak Burgundy-style barrels
- Ageing: 10 months in the same 228L oak barrels
- Regular Bâttonage
- Bottled: September 2019

## WINE SPECS:

- Production: 3,500
- Appellation: VT Castila y León
- Viticulture: Certified Organic, Vegan
- Alcohol: 14.5% ABV
- Acidity: 6.06g/L
- pH: 3.23 upH
- Sugar: 0.64 g/L



Jeb Dunnuck: 95

Peñín: 94

Wine Spectator: 93

Wine Advocate: 93

Vinous: 93

*"Straight-up awesome stuff. Thrilling notes of orchard fruits, white flowers, crushed rocks and toasted bread all flow to a full-bodied, concentrated white that has perfect balance, bright acidity, and a great, great finish. It knocks it out of the park on all accounts and is an incredible Verdejo that has both richness and elegance."*

— Jeb Dunnucik, 95 points\* (2015)

\*Current Vintage Not Yet Rated





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# THE PRESENT AND FUTURE

