



QUINTALUNA 2016

CLIMATIC year ■ We can describe the 2016 vintage as an uncommon ripening cycle. Winter began drier and warmer than usual; until the beginning of January when it started to rain and did not stop until March with gentle temperatures and some isolated snows. This caused the first "crying" or flow of sap through the vines to take place at the end of April with general sprouting all across the month of May. There were some scattered frosts in the middle of May which caused an uneven effect in each of the plots, reducing the yield but improving the quality. The lack of rain in the last few months, along with the strong average heat during the ripening period and especially across September confirmed a low yield and slowed down the growth cycle of the plant thus resulting in a late harvest.

OSSIAN
ECOLOGIC VITICULTURE



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: 7°C-10°C.

THE GRAPES ■ QUINTALUNA is a young wine made exclusively from Verdejo grapes grown in Segovia. Ungrafted, pre-phylloxera old vines, 60%, and young vines trained in espalier, 40%. Low yield, certified organically grown grapes. A great array of soils. Some soils have a high sand content and pebbles of different sizes, others are rich in clay and lime.

THE PROCESS ■ Quintaluna has been made by paying close attention to each and every single step of the winemaking process. It all starts in the vineyards where the grape clusters are thoroughly selected and picked by hand, then they are carried to the winery in small crates. Once at the winery they are placed in a refrigeration chamber for a few hours before being destemmed and softly pressed. The must (grape juice) is then naturally clarified for 24 hours and native yeast fermentation (spontaneous fermentation) is carried out in small stainless steel tanks. Fermentation temperature: 19°C. This wine didn't age in barrel in order to preserve its natural freshness, and yet it spends 4 months in vats and it is stirred on its lees in order to enhance its complexity and evolution in the bottle.

Bottled march 2017.