

Quintaluna 2018 expresses the genuine character and freshness of Verdejo. With low yields, our aim is to promote the concentrated flavors and typicity of this variety. As a part of our meticulous vinification process, the wine was aged for nine months on the lees in a combination of stainless steel tanks, traditional barrels and large wooden Foudres. The quintessential wine from this region and the maximum expression of Segovian Verdejo.

Driven by the sandy soil of an elite vineyard in Segovia with high altitude and a continental climate. Quintaluna 2018 is rich in minerality, vibrant and refined.

O R G A N I C
V I N E Y A R D

QUINTALUNA

2018

OSSIAN
VIDES Y VINOS

An extraordinary year

Following a climatically extreme 2017, the ideal conditions in 2018 allowed for a speedy and complete recovery of our vineyard. The beginning of the year was characterized by cold temperatures and two significant freezes in January. Rain was abundant throughout the entire cycle even prior to spring. In May, we took extra precautions against forecasts of a potential late freeze by strategically placing paraffin wax candles in various parcels. Thankfully, however, the temperatures never dropped low enough to cause any damage. July and August were hot and dry, fostering excellent conditions in the vineyard. With the grapes in perfect health and at optimal ripeness, September 20th marked the beginning of the harvest throughout which the vineyard benefitted from warm, dry weather conditions until its conclusion on October 10th.

Small sandy vineyards

To produce Quintaluna, we use grapes from a wide range of small vineyards across various towns in northern Segovia: Nieva, Aldeanueva del Codonal, Aldehuela del Codonal and Santiuste de San Juan Bautista. The vineyard is comprised of sandy



soil with a high codon content. Most of the vines are ungrafted, dating back to the 19th century prior to the phylloxera epidemic having been protected from the devastating plague by its sandy soil. A smaller section of the vineyard is comprised of younger vines that are hand-selected and low-yielding.

Fermented with native yeasts

All grapes from the 2018 vintage were hand-picked. Then after undergoing a second rigorous selection process at the sorting table, the grapes were gently destemmed and pressed. Using native yeasts, fermentation took place in small stainless steel tanks where the wine sat on its lees for nine months in those same tanks except a small portion which was fermented and aged in traditional barrels or large wooden Foudres. It was bottled in August 2019.