## Ossian Verdejo

## **Ossian Vides y Vinos**

## Spain - Castilla y Leon

A barrel fermented, old vines Verdejo made in a style different from what we typically see in this white varietal. It has a remarkable complexity, resulting in the smoothness and depth of a high-end white. Very suitable for cellaring.

Golden yellow color with greenish reflections. Complex, toasty aromas of nuts & dried fruit. Large, creamy, spicy, balanced and voluminous.

Specifications		
Varietals	100% Verdejo	
Agricultural Practices	Organic	
Certifications	Agricultura Ecologica de Castilla y Leon	
Vinification	Manual harvest is followed by rigorous selection. Full clusters are softly pressed; only the first run only is used. Fermentation with indigenous yeast. After fermentation the wine is aged on the lees in French oak barrels (20% new, 40% one-year-old and 40% two-year-old) for 9 months with batonnage, then aged 12 months in bottle.	
Pairings	Rice with fish, cooked seafood, grilled seafood, baked white fish.	



Codes, Weights and Measures		
UPC	7 84585 01661 7	
Units/Case	12	
Unit Size	750 mL	
Container	bottle	
scc	1 07 84585 01661 4	
Case Weight	21	
Cases/Pallet	50	
Layers/Pallet	10	
SRP	\$ 65.99 USD 750mL Bottle	

Reviews and News	
2020 Ossian Verdejo - 94 PTS - WA	
2019 Ossian Verdejo - 94 PTS - TP	
2018 Ossian Verdejo - 94 PTS - VINOUS	
2018 Ossian Verdejo - 93 PTS - WE	
2018 Ossian Verdejo - 93 PTS - WA	
2018 Ossian Verdejo - 93 PTS - TP	
2018 Ossian Verdejo - 93 PTS - JS	
2015 Ossian Verdejo - 91 PTS - WS	
2014 Ossian Verdejo - 92 PTS - VINOUS	
2013 Ossian Verdejo - 92 + PTS - WA	

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