

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