



## 2018 Ossian

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Ossian
93	\$50	2021 - 2024	<b>From:</b> Spain , Castilla León , VT Castilla y León
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> White
Luis Gutiérrez	30th Jun 2021	Issue 255 End of June 2021, The Wine Advocate	<b>Type:</b> Table

The 2018 Ossian was produced with Verdejo grapes from old, organically farmed vines in Nieva (Segovia). The grapes were cooled down to five degrees Celsius and then pressed and the must put in 228- and 600-liter oak barrels and larger foudres to ferment with indigenous yeasts. It matured with the lees that were regularly stirred for nine months. Despite the cooler vintage, this is fully ripe at 14.5% alcohol, and the more oxidative vinification and aging coupled with bâtonnage makes the wine quite open and expressive but might compromise its aging potential. This has very good freshness and acidity, and the oak feels very integrated. It's much livelier than past vintages. 50,000 bottles.

**Sweetness:** Dry

**Type:** Table

**Variety:** Verdejo