

Ossian 2020, Castilla y León, Spain (\$50)

“This is a rendering of Verdejo that is essentially in a class by itself, based on its selling price and barrel-fermented production technique as well as the virtually ancient vines from which the fruit was derived. More precisely, the same pre-phylloxera vines averaging 150 years in age are also the source for the “Quintaluna” release (reviewed above) from this same producer, which is much less oaky but every bit as complex and delicious. The complexities are different, as this is more directly woody as well as more oxidatively developed, yet both wines will expand almost everyone’s notion of how good Verdejo can be.” **95**

-Michael Franz, The Tasting Panel / Somm Journal