

Quintaluna 2020 shows the maximum expression and freshness of Segovian Verdejo. It comes from small areas in the north of the province of Segovia, giving the wine its typical varietal character. Its vines grow in sandy soils, surrounded by pine forests and with an extreme climate that makes them unique. The reflection of a terroir with centuries of winemaking history.

Sand as the thread of a vineyard with a history that looks to the future. Vibrant Verdejo, unctuous freshness.

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

# QUINTALUNA

2020

OSSIAN  
VIDES Y VINOS

### **A year with exceptional climate conditions**

The autumn of 2019 was marked by mild temperatures and somewhat higher than usual precipitation. January and February were unusually warmer, which led to an earlier start to spring. The first weeping of the vines took place in mid-March, but bud break took place a month later due to the particularly cold weather, with snow falling on 31 March. May was a month of mild temperatures and abundant rainfall that facilitated adequate vegetative development, with flowering occurring in the first week of June. The summer was warm and dry, allowing the vines to be in excellent health and veraison to begin at the end of August. The harvest began on 8 September and lasted until 30 September.

### **Small vines**

Quintaluna is made using grapes from a selection of plots spread across different parts of the north of the province of Segovia: Nieva, Aldeanueva del Codonal, Aldehuela del Codonal and Santiuste de San Juan Bautista. Predominantly old, pre-phylloxera grapes, which are blended with grapes from younger, selected, low-yielding vines. The pro-



file of the terroir is the living history of viticulture. It shows a mixture of sandy soils with high codon content. A structure that allowed these vines to resist phylloxera, a plague that brought about the end of European vineyards at the end of the 19th century.

### **Fermentation with indigenous yeasts**

The grapes were harvested by hand. After passing through the selection table, they were de-stemmed and gently pressed. The must fermented in small stainless steel tanks with indigenous yeasts. The wine remained in the same tanks on its lees for nine months and other elaborations in casks and barrels. The wine was clarified and bottled in summer 2021.