

Quintaluna 2019 shows the character of the Segovian Verdejo, combining freshness and varietal typicity. From an environment of sandy soils, surrounded by pine forests, the vines grow in an extreme climate that gives them a special character. Quintaluna has its origin in a selection of plots in the north of the province of Segovia. A wine that expresses an area with centuries of wine history.

Sands as the common thread of a vineyard that looks to the past and the future. Vibrant Verdejo, unctuous freshness.

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

QUINTALUNA

2019

OSSIAN
VIDES Y VINOS

A year with exceptional climate conditions

Autumn 2018 was especially rainy, which led to an excellent rainfall reserve for 2019. Winter, on the other hand, was dry and cold, which meant a slight advance of the vineyard cycle with the arrival of spring. In mid-March, the sap of the vine was activated again although the first sprouts did not arrive until the end of April, which was notably rainy. In June, flowering and berry fruit set were outstanding. The summer of 2019 was very dry and with medium and high temperatures, thus leaving the vineyard in excellent condition. The storms in late August alleviated the harsh summer heat near the end of the cycle and resulted in an optimal state of ripening for the vineyard. The harvest started on 16 September and lasted until 2 October.

Small vines

Quintaluna is made with grapes from a great diversity of small plots distributed in municipalities in the north of the province of Segovia such as Nieva, Aldeanueva del Codonal, Aldehuela del Codonal and Santiuste de San Juan Bautista. The soils of this area are very characteristic: they have a majority presence of sands and



codons. This composition was what helped these vines resist phylloxera, the plague that wiped out much of the European vineyard at the end of the 19th century. It is in these soils, which are living history of viticulture, where Quintaluna emerged. A wine made mainly from a very old, pre-phylloxera vines, and with a smaller amount of grapes from a younger, selected and lowyield vineyard. It is our old vineyard for the future.

Native yeasts

Quintaluna grapes were harvested by hand. After passing through the selection table, they were destemmed and gently pressed. The fermentation took place in small stainless steel vats with native yeasts. For nine months, the wine remained in the same tanks on its lees and other elaborations in casks and barrels. Quintaluna was clarified and bottled in summer 2020.