

**Verdling Dulce 2016** confirms the ability of the Nieva region Verdejo to achieve wines full of balance, identity and singularity. In this case, especially interesting as it is a sweet wine: its harmony between sweetness and acidity continues to amaze with each vintage. Beyond words, this is a wine of great possibilities that we invite you to discover.

It is the sweet expression of the Segovian Verdejo. We are passionate about its excellent integration of freshness and sweetness.

V I Ñ E D O  
E C O L Ó G I C O

**VERDLING**  
DULCE  
2016

**OSSIAN**  
VIDES Y VINOS

### **An atypical cycle that provided great quality**

The 2016 vintage was defined by an atypical ripening cycle. At the beginning of January, a period of rain and mild temperatures began that did not cease until March, with some isolated snowfall. The first vegetative sprouts appeared at the end of April and at the beginning of May, sprouting became widespread. A few isolated frosts in mid-May reduced the yield of the vineyard. Low rainfall during the summer and high average temperatures, especially during the month of September, confirmed the low yield and excellent quality.

### **Ungrafted Verdejo**

The grapes come from old Verdejo vineyards prior to the phylloxera plague of the late 19th century. Thanks to the characteristic sandy soil, the plague was stopped and could not attack these vines, which are preserved as a heritage of our winemaking history. The plots with which we elaborate Verdling Dulce are located in very cool places, old fluvial terraces, at an altitude above 900 meters.



### **Selection and cold fermentation**

Upon carrying out an early harvest, we seek the optimum degree of ripeness to maintain the natural acidity of the grapes. After passing through the cold chamber and after a rigorous selection in the field and winery, the grapes are destemmed and pressed. We ferment the must at low temperature, with the native yeasts, stopping fermentation through cold to maintain its natural sweetness. Subsequently, we subjected the wine to a severe debourbage process to obtain the lowest possible turbidity. It was bottled in March 2017.