

Capitel 2017 is made with our oldest and most unique Verdejo vines located in the small plot of Peña Aguda, in Nieva. The roots penetrate between the slate sheets and extract extraordinary mineral strength from them. This pre-phylloxera vineyard provides complexity, concentration and depth. A wine full of nuances, those that bring you the experience of some 200-year-old vines. The expression of the Segovian Verdejo in its maximum splendor.

A wine made to transcend time.
Extraordinary concentration. Living
history of the Segovian Verdejo.

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

CAPITEL
2017

OSSIAN
VIDES Y VINOS

An extreme climatic year

2017 was a very complicated climatological year. It started dry and very cold, recording up to 15 degrees below zero in mid-January, although temperatures became milder. After sprouting, two heavy frosts occurred on April 28 and May 1. The rains in May and a warm, dry June helped restore the vines' vigor. On July 7 we had severe storms accompanied by hail in some places, although the rest of the summer was dry and hot, with cold nights and occasional rain in August that helped to alleviate the drought. The adverse conditions of the vintage resulted in very low yields. In spite of everything, a grape with excellent health and quality was obtained. The harvest took place from September 19 to 30 with heat and no rainfall, which prevented interruptions.

A vein of slate in Nieva

The Capitel vineyard, south of the village of Nieva, sits on a dark slate vein. Its geological origin greatly precedes the sandy soil most common in the region: it dates back to the Paleozoic era, more than 500 million years ago. The Peña Aguda plot is home to very old vines. Some approaching 200 years of age, which



for us represents an entire historical and winemaking heritage. Its yield is scarce with great concentration. Our viticulture is aimed at preserving the legacy of our ancestors and obtaining a Verdejo grape that reflects the personality of this unique place.

Whole bunches and aging on lees

Manual harvest, in 15 kg boxes under a rigorous control of the quality of the grape. We pressed the whole bunches, without destemming, in a vertical manual press and with grape treading. The must was fermented with its own native yeast in Burgundy style barrels of 228 liters. Subsequently, the wine remained without decanting in French oak barrels, where it was aged for 10 months on its lees, with periodic sticking. It was bottled in September 2018.