



Winemaker: Asunción Yébenes

VENTA LA OSSA TNT | 2017

Venta La Ossa TNT represents the restless character of the winery.

TEMPRANILLO Y TOURIGA
NACIONAL

Technical data



D.O.: Vino de la Tierra de Castilla
Production: 2.250 bottles 0,75l
Alcohol: 13% vol.
Acidity: 6,09 g/L (tartaric acid)
Residual sugar: >2 g/L
pH: 3,97

Winemaking

Wine ageing: 12 months in french oak barrels



Process: A first selection is carried out during the harvest, using boxes. Subsequently, a second selection is carried out in the winery. The barrels are worked independently according to the different characteristics. The control of the process and temperature is essential.

Tasting notes



On the nose, bay leaf and balsamic notes combine with the fruit in a fresh, complex and elegant violet background. The palate is round, tasty and long, leaving a balsamic and floral sensation in the aftertaste.

Vineyard



Soils: The soil compositions are varied, calcareous sands with pebbles, sandy loam or clayey loam, all of them on a calcareous bedrock of different depths, from 0.7m to 2m.

Attitude over sea level: 700 meters

Average age: 20 years-old vines

Climate: Continental and Mediterranean

Ratings



James Suckling: 91 | Guía Peñín: 93 | Guía Gourmets: 91

