

OSSARIA



Organic Tempranillo-Syrah

Vino de La Tierra de Castilla, Alfaro, Spain

GRAPE VARIETIES

85% Tempranillo, 15% Syrah

VINIFICATION

Ossaria is produced from organically farmed grapes grown on the southern section of the central Iberian plateau known commonly as “La Mancha.” The altitude reaches up to a half-mile in this hot, arid country where the intense daytime heat is tempered by cool nights. The Romans were the first to recognize that this was a great place to grow wine grapes, and vineyards have dominated the landscape here for centuries. Tempranillo in particular produces deliciously quaffable wines with rich fruit, whose character is enhanced by small quantities of Syrah. This wine is named after the “Ossaria” vineyard from which it is produced. The dry soils are dominated by limestone covered with sedimentary riverbed stones. Select grapes are harvested from September into October. Each variety is separately destemmed, crushed, and then fermented with cultured yeasts in stainless steel for ten days at 80°F. The must is pumped over daily to gently extract the rich color and pretty flavors. The best tanks are chosen to make the final blend. The finished wine is matured in stainless steel to retain the wine’s natural fresh and fruity profile. *Certified Organic + Vegan.*

THE WINERY

Ossaria is produced by Bodegas Isidro Milagro. This winery has been family-owned and operated for three generations. It is situated in the small town of Alfaro, in La Rioja. Isidro Milagro focuses on producing fresh and vibrant good-value wines from both traditional Spanish grapes, and international varieties.

TASTING NOTE

Deliciously aromatic with ripe strawberry, hints of leather and herbs. Dry and medium bodied, bright cherry and plum flavors mingle with earthy leather and fine tannins. A delightful wine for all occasions.

FOOD PAIRINGS

Pair with charcuterie and Manchego cheese and be sure to keep plenty of bottles on hand for those last-minute pizza parties!



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