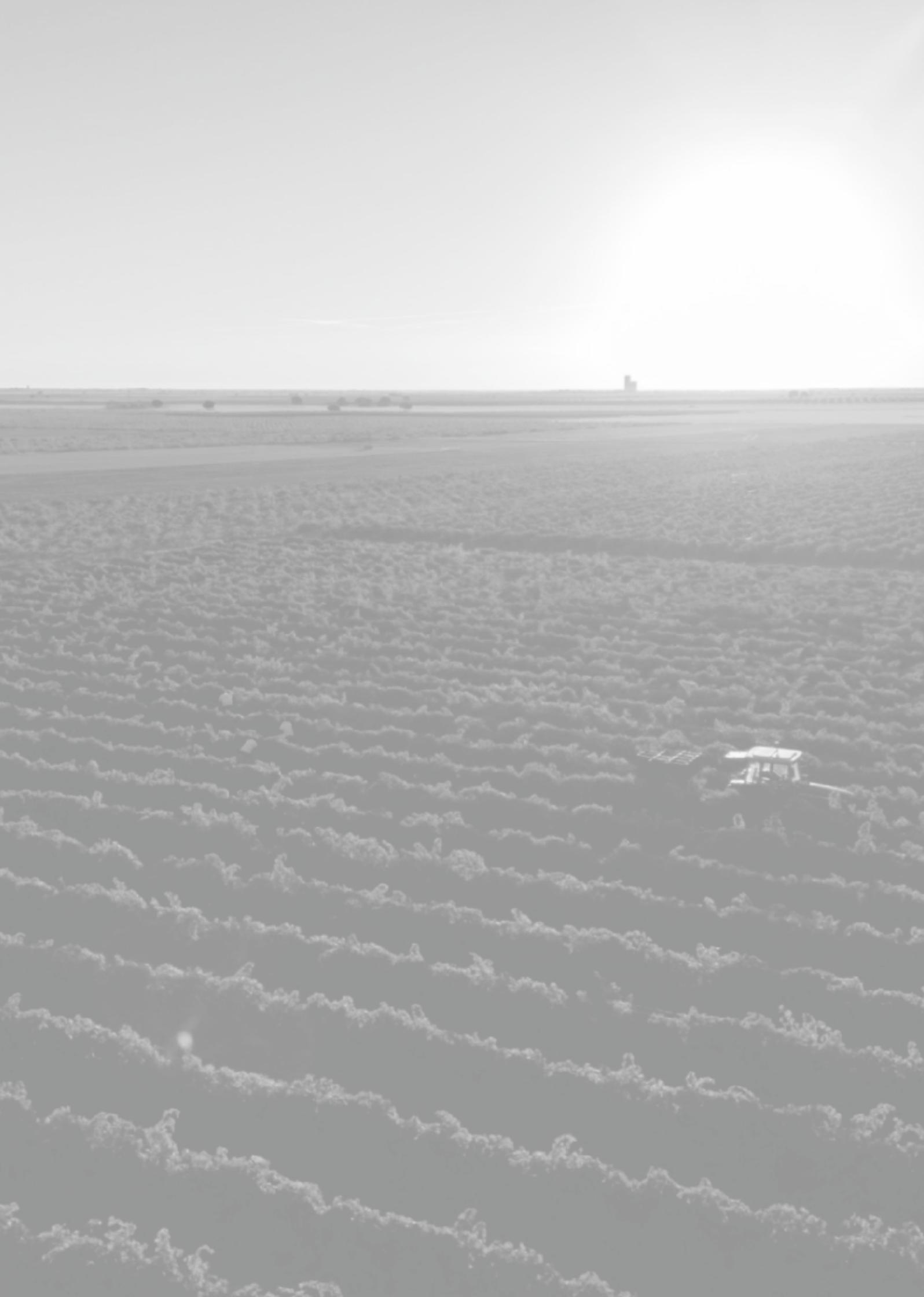




FERNÁNDEZ DE LA OSSA

B O D E G A S

Pasión por el Vino y la Vid



AIRÉN

ORIGIN

I.G.P. TIERRA DE CASTILLA

PRODUCTION

AREA

CENTRAL AREA OF LA MANCHA
MEDITERRANEAN CLIMATE
CONTINENTALIZED, COLD WINTERS AND
HOT SUMMERS WITH
STRONG OSCILLATIONS
THERMAL. PATCHY RAIN
MORE ABUNDANT IN AUTUMN
AND SPRING.

VINTAGE

BY HAND. SELECTED IN BOX.

VARIETY

100% AIRÉN

VINEYARDS

CENTENNIAL OWN VINEYARDS
PREPHYLOXERA, IN VASE,
OWN FARM "CASAS DE PEÑA"
LIMESTONE GROUND
SANDY LOAM

ELABORATION

CONTROLLED FERMENTATION
BY TEMPERATURE IN STEEL.

CHARACTERISTICS

ALCOHOLIC GRADE 12,5%VOL
FULL ACIDITY 5,5 GR/L
PH 3,38

TASTING NOTE

STEELY YELLOW COLOR WITH
GREEN REFLECTIONS.
ON THE NOSE IT OFFERS US A
VERY INTENSE PLEASANT AROMA
WITH HINTS OF FRUIT
WHITE, STONE FRUIT
WITH A COMPLEX BACKGROUND
TYPICAL OF THE VINEYARD
FREE FOOT.

TEMPERATURE OF SERVICE

6/8°C

PAIRING

COMBINES WELL WITH RICE,
SOFT CHEESES AND PASTAS
AS WELL AS FISH AND SHELLFISH.



CHARDONNAY

ORIGIN

I.G.P. TIERRA DE CASTILLA

PRODUCTION

AREA

CENTRAL AREA OF LA MANCHA
MEDITERRANEAN CLIMATE
CONTINENTALIZED,
COLD WINTERS AND
HOT SUMMERS WITH
STRONG OSCILLATIONS
THERMAL. PATCHY RAIN
MORE ABUNDANT IN AUTUMN
AND SPRING.

VINTAGE

BY HAND. SELECTED IN BOX.

VARIETY

100% CHARDONNAY

VINEYARDS

OWN VINEYARDS
TRELLIS, FARM
OWN "CASAS DE PEÑA"
LIMESTONE GROUND
SANDY LOAM

ELABORATION

IN STAINLESS STEEL,
CONTROLLED FERMENTATION
WITH TEMPERATUREAGED ON LEES.



CHARACTERISTICS

ALCOHOLIC GRADE 13%VOL
FULL ACIDITY 6 GR/L
PH 3,48

TASTING NOTE

STRAW YELLOW COLOR WITH
GREEN REFLECTIONS.
ON THE NOSE IT OFFERS HIGH INTENSITY,
WITH HINTS OF EXOTIC FRUITS
SUCH AS LYCHEE, PINEAPPLE AND MANGO.
ALSO SOME BAKERY
TYPICAL OF UPBRINGING
LEES. IN THE MOUTH IT SHOWS A
GOOD ATTACK,
WITH A FLAVOR
VERY HARMONIOUS,
GLYCERIC AND COMPLEX.
VERY FRESH AFTERTASTE.

TEMPERATURE OF SERVICE

6/8° C

PAIRING

COMBINES WELL WITH MEATS
RED, EITHER GRILLED
OR ROASTED, AS WELL AS
SAUSAGES AND CHEESES
SEMI-CURED

TEMPRANILLO

ORIGIN

I.G.P. TIERRA DE CASTILLA

PRODUCTION

AREA

CENTRAL AREA OF LA MANCHA
MEDITERRANEAN CLIMATE
CONTINENTALIZED,
COLD WINTERS AND
HOT SUMMERS WITH
STRONG OSCILLATIONS
THERMAL. PATCHY RAIN
MORE ABUNDANT IN AUTUMN
AND SPRING.

VINTAGE

BY HAND. SELECTED IN BOX.

VARIETY

100% TEMPRANILLO

VINEYARDS

OWN VINEYARDS
TRELIS, FARM
OWN "CASAS DE PEÑA"
LIMESTONE GROUND
SANDY LOAM

ELABORATION

CRianza EN
TINAJAS CENTENARIAS
DE BARRO



CHARACTERISTICS

GRADO ALCOHÓLICO 14%VOL
ACIDEZ TOTAL 5 GR/L
PH 3,6

TASTING NOTE

HIGH LAYER OF COLOR WITH
PURPLE REFLECTIONS.
IN THE NOSE THEY PREDOMINATE
AROMAS OF RED FRUITS
WITH A MINERAL TOUCH
VERY MARKED BY CLAY JARS.
IN THE MOUTH
IT HAS AN ELEGANT STEP,
WITH A VERY POLISHED TANNIN,
SWEET AS WELL AS SILKY
WITH AN AFTERTASTE
VERY NICE.

TEMPERATURE OF SERVICE

14/16° C

PAIRING

COMBINES WELL WITH MEATS
RED AND FEATHERED GAME,
FATTY FISH AND CHEESE

GARNACHA TINTORERA

ORIGIN

I.G.P. TIERRA DE CASTILLA

PRODUCTION

AREA

CENTRAL AREA OF LA MANCHA
MEDITERRANEAN CLIMATE
CONTINENTALIZED, COLD WINTERS AND
HOT SUMMERS WITH
STRONG OSCILLATIONS
THERMAL. PATCHY RAIN
MORE ABUNDANT IN AUTUMN
AND SPRING.

VINTAGE

BY HAND. SELECTED IN BOX.

VARIETY

100% GARNACHA TINTORERA

VINEYARDS

OWN VINEYARDS
TRELLIS, FARM
OWN "CASAS DE PEÑA"
LIMESTONE GROUND
SANDY LOAM

ELABORATION

REARING IN
CENTENNIAL JARS
EARTHEN.



CHARACTERISTICS

ALCOHOLIC GRADE 15%VOL
FULL ACIDITY 5,5 GR/L
PH 3,5

TASTING NOTE

INTENSE CHERRY RED COLOR
WITH RUBY REFLECTIONS. IN NOSE,
COMPLEX AROMAS OF FRUITS
RIPE BLACKS AND PLUM
WITH MINERAL TOUCHES
TYPICAL OF THE MUD
WHERE IT IS MADE
IN THE MOUTH IT IS LONG
AND DEEP, WITH AN ENDING
FRIENDLY AND ELEGANT.

TEMPERATURE OF SERVICE

14/16° C

PAIRING

COMBINES WELL WITH MEATS
RED, EITHER GRILLED
OR ROASTED, AS WELL AS
SAUSAGES AND CHEESES
SEMI-CURED



FERNÁNDEZ DE LA OSSA

B O D E G A S



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