



La Osa

<u>Country</u>	Spain
<u>Appellation(s)</u>	Rias Baixas, Bierzo, Tierra de Leon
<u>Producer</u>	Noelia da Paz
<u>Year Founded</u>	2015
<u>Annual Production Total</u>	833 cases
<u>Farming</u>	Sustainable
<u>Harvest Method</u>	Manual
<u>Social Media</u>	Facebook: LaOsa vinos Instagram: Noelia da Paz Twitter: @LaOsavinos



Following ten years of experience tending to the vineyards her brothers planted and working in her family's winery, Bodegas Tampesta, the very dynamic Noelia de Paz is realizing her independent La Osa mission: Produce expressive, small production wines from her native DO Tierra de León. Noelia carefully elaborates some of Spain's mostly harshly ignored varieties, Prieto Picudo (Tinto) and Albarín (Blanco), in the Municipal of Valdevimbre in the southwest of León, within the Province of Castilla y León.

Also a student to many neighboring viticultores and winemakers, Noelia has spent the last several years collaborating with friends throughout her travels to produce various gems from the vineyards of neighbors in DO's in Bierzo and Rías Baixas.

Noelia preserves the authenticity of the land by respecting the work and the experience of the landowners from generations before her, while using her experience in the winery to reach full expression. Noelia sources fruit from long-time friends and farmers who use traditional vineyard practices and avoid mechanical intervention as much as possible.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil</u>	<u>Vineyard Area</u>	<u>Production</u>
Trasto Tinto Tierra de Leon	100% Prieto Picudo	30-60 years	clay, white stone	4 ha	330 cases
Trasto Blanco Tierra de Leon	100% Albarin	25 years	clay, white stone	4 ha	250 cases
Polar' Rias Baixas	100% Albariño	40-60 years	sand, granite	4 ha	83 cases
Pardo' Bierzo	100% Mencia	60-80 years	clay, sand	2 ha	83 cases
Grizzly' Tierra de Leon	100% Prieto Picudo	30-60 years	clay, white stone	4 ha	330 cases

Trasto Tinto Tierra de Leon - 100% preto picudo planted at 750 meters to clay and white stone soils. Hand harvested, hand sorted, and 85% de-stemmed. Natural yeast fermentation in a 5,000 liter tank, maceration lasts for 20-30 days with daily pump over by gravity. The wine is aged for one year 85% in tank and 15% in 1 year old wood. The wine is fined and filtered.

Trasto Blanco Tierra de Leon - 100% albarin planted at 750 meters to clay and white stone soils. Hand harvested, hand sorted and fully de-stemmed. Natural yeast fermentation in 5,000 liter steel tanks last 15-20 days. Aged on lees for 4 months in used French barrels. The wine is filtered twice and fined.

'Polar' Rias Baixas - 100% Albariño planted at 100 meters to sand and granite soils. Hand harvested, hand sorted, and fully de-stemmed. Natural yeast fermentation in 5,000 liter stainless steel tanks for 15 days. Some wine spends a year in old French barrels and is blended with the wine aged in stainless. The wine is filtered twice and fined.

'Pardo' Bierzo - 100% mencia planted at 650 meters to clay and sandy soils. Hand harvest, hand sorted, and 70% de-stemmed. Natural yeast fermentation for 15-20 days with daily pump over in 5,000 liter steel tanks. 30 day maceration. Aged 14 months in used 225 liter French barrels. Wine is filtered and fined.

'Grizzly' Tierra de Leon - 100% prieto picudo planted at 750 meters to clay and white stone soils. Hand harvested, hand sorted, and 80% de-stemmed. Natural yeast fermentation for 15-20 days with daily pump over in tank. 30 day maceration. Aged 36 months in used 225 liter French barrels. Wine is filtered and fined.