

Vinos del Atlantico

Gordo Tinto

THE FACTS

COUNTRY: Spain

REGION: Murcia

APPELLATION: Yecla

CEPAGE: 100% Monastrell

WINEMAKING: Harvest takes place in the cool, early morning hours. The best bunches are selected and undergo a gentle crush. Whole clusters with stems undergo maceration at a cool temperature (59 F). After fermentation, the skins and stems are kept together in a post-fermentation extended maceration for seven days. Malolactic fermentation occurs in stainless steel tanks. The wine is aged for three months in oak barrels that are two years old. The wine is then bottled after spending one more month in tank.

AGING: 3 months in oak barrels

THE STORY

Vinos Atlántico was founded with the purpose of preserving the winemaking heritage of Alberto Orte's family. Independently producing wine throughout Spain since the late 1800s. Alberto produces two types of wines: wines of unique terroirs, which are labeled as Alberto Orte, and wines from village- designated vineyards that are more approachable, which are labeled as Vinos Atlántico.

PHILOSOPHY: Alberto believes that low yields, balanced soils, and top-quality raw materials are three fundamental factors to creating terroir-reflective and balanced wines.

THE ADJECTIVES

OVERALL: Dark & Vivid Fruit

AROMAS / FLAVORS: Blackberries, black raspberries and a hint of blueberries

MOUTHFEEL: Full-bodied & Savory

THE SELLING POINTS

Monastrell vegan wine made from organically grown grapes

AWARDS: 94pts Wine Enthusiast 'Best Buy'

SUSTAINABILITY: Vegan, Biodynamic In Practice, Green Practicing, Sustainable In Practice

PAIRINGS: Blue cheese, stews, spicy chili, pulled pork sliders and BBQ meat, and similar hearty dishes

