

Vinos del Atlantico Zestos Old Vine Garnacha

THE FACTS

COUNTRY: Spain

REGION: Madrid

APPELLATION: San Martin - Madrid

CEPAGE: 100% Grenache

WINEMAKING: Vinified in stainless steel and cement tanks of 10,000-liter capacity. Garnacha grapes in San Martin are generally manually harvested during mid-October with almost total destemming (80-90%). Pre-fermentation maceration and fermentation takes 5 days, followed by a longer post maceration period of 10 days. Fermentation at controlled temperature (between 23/29°C) in concrete tanks (50%) and stainless steel (50%). The wine is aged in cement tanks for at least 6 months before bottling to emphasize the purity of flavor and the youthful, fresh character of the Garnacha grape.

AGING: 6 months in cement tanks

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: Minerally & Spicy

AROMAS / FLAVORS: Lively red and dark berry

MOUThFEEL: Supple & Seamless

THE SELLING POINTS

Vines planted from 1950 to 1970

PAIRINGS: Pizza, panini sandwiches, pulled pork sliders, fajitas, cheese quesadillas, hard aged cheeses

