

Alberto Orte

La Antigua Clasico Gran Reserva



THE FACTS

COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja Alta

CEPAGE: 70% Grenache, 27% Tempranillo, 3% Graciano

WINEMAKING: Average vine age of 75 years. Tended in sandy, limestone soil and red silica at 700 m (2,296 ft) elevation, north facing slopes on the south banks of the Ebro River in Rioja Alta. 72 months in 95% French and 5% American oak barrels, followed by 24 months in bottle prior to release.

AGING: 72 months in oak barrels, 24 months in bottle.

THE STORY

Alberto has dedicated a huge portion of his life to discovering great terroirs, resurrecting ancient clones, and replanting nearly extinct grape varieties that would otherwise be lost to modernity. Alberto produces wine in many regions throughout the Iberian Peninsula.

PHILOSOPHY: Alberto is somewhat of an anomaly, as he is a farmer, producer, and historian all in one. He approaches his vineyard sites with the past in mind and aims to apply lessons to modern day.

BIOGRAPHY: Born in Madrid to a viticulture and winemaking family, Alberto Orte always took an interest in Spain, its natural resources, and its wine. After he pursued a master's degree in viticulture at the Universidad Politécnica de Madrid, Alberto keeps his roots in his native Spain, where he selects, vinifies, and produces an array of Spanish wines.

THE ADJECTIVES

OVERALL: An elegant, classic Rioja.

AROMAS / FLAVORS: Dried red cherry, fresh blackberry, black pepper, umami, soy, dried purple flowers.

MOUTHFEEL: Beautifully balanced and plush textured

THE SELLING POINTS

Produced from high elevation vineyards tended in red silica.

AWARDS: 95pts Wine Enthusiast

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

PAIRINGS: This Gran Reserva pairs well with rich braises and roasts, particularly beef, lamb and game.

