

# Alberto Orte La Antigua Clásico Reserva

## THE FACTS

COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja Alta

CEPAGE: 60% Grenache, 30% Tempranillo, 10% Graciano

WINEMAKING: Vines planted from 1940 to 1955. Tended in sandy, limestone soil and red silica at 700 m (2,296 ft) elevation. 72 months in 60% French and 40% American oak barrels and 10 months in bottle.

ALCOHOL BY VOLUME: 13.5%

AGING: 72 months in oak barrels and 10 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: Fresh & Elegant Classic Rioja

AROMAS / FLAVORS: Lively smoke- and spice-accented cherry and red berry aromas

MOUTHFEEL: Seamless and focused on the palate

## THE SELLING POINTS

A classic styled Rioja with high elevation old vines

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

PAIRINGS: This wine pairs well with braised meats, roasted mushrooms, stewed beef, duck and game.

