

# 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.

**ALCOHOL BY VOLUME:** 14.0%

**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

