

Vinos del Atlántico La Cartuja Tinto

THE FACTS



COUNTRY: Spain

REGION: Catalunya

APPELLATION: Priorat

CEPAGE: 70% Grenache, 30% Carignan

WINEMAKING: The wine undergoes two days of maceration followed by eight days of fermentation and ten days of extended maceration after fermentation. The wine is aged for 6 months, half in 225-liter and half in 300-liter French oak barrels.

ALCOHOL BY VOLUME: 14.0%

AGING: 6 months in French 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 & Juicy

AROMAS / FLAVORS: Ripe dark berries, licorice, smoky minerals and a hint of succulent flowers

MOUTHFEEL: Minerally & Youthfully Tannic

THE SELLING POINTS

Single-vineyard, authentic identity and flavors of Priorat

AWARDS: 93pts Wine Enthusiast

PAIRINGS: Grilled meats or vegetables

