

Vinos del Atlántico

Aplanta Tinto

THE FACTS



COUNTRY: Portugal

REGION: Alentejo

APPELLATION: Alentejo

CEPAGE: 80% Tempranillo, 20% Alicante Bouschet

WINEMAKING: Quickly pressed after harvest, the grapes go on a pre-fermentative "cold soak" on a temperature controlled for 3 days (at 45F) in order to conserve the fruit's fresh flavor and aroma.

Then racked in french oak barrels for fermentation and aging.

ALCOHOL BY VOLUME: 14.0%

AGING: French oak barrels for fermentation and aging

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: Lush blueberry, plum and red cherry

MOUTHFEEL: Plush & Refreshing

THE SELLING POINTS

Beautiful representation of an Alentejo Red Blend

PAIRINGS: Grilled meat from burgers to steaks, as well as charcuterie and sharp cheeses.

