

# ALBERTO ORTE

## A PORTELA

### **ORIGIN**

Larouco (Valdeorras), Galicia, Spain.

### **WINE TYPE & VARIETIES**

Still red, Mencía.

### **VINEYARD**

5 hectare site specific to the name 'A Portela'. Located 500-700 m. asl.

### **SOIL**

Granite and slate with clay as subsoil. Very poor in organic matter.

### **AGE OF VINES**

Vines planted 1976-1990.

### **VITICULTURE**

Practicing organic. Low yields (2,5 kg/vine, compared to the average in Valdeorras of 7,5).

### **VINIFICATION**

Brief cold soak prior to fermentation as well as extended maceration after. Wine ages 12 months on stainless steel tanks and additional 8 months on French oak barrels.

### **OTHER**

'A Portela' refers to the doorstep to heaven.



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It's hard not being fascinated by Alberto Orte — a man who is creating Spanish wine history through history, who is creating the future Spanish wine map through looking back in time. Alberto is without a doubt one of Spains most interesting winemakers.

Alberto grew up in Madrid where he also attended law school. During his time at there an interest for wine emerged, perhaps sparked on one of his trips down to Cádiz where Alberto had family working with wine. Eventually Alberto earned a diploma in oenology, in that way continuing his family's wine legacy, whom have been wine producers since the late 1800's. Today Alberto lives with in Cádiz. This is one of the regions Alberto grows vines but he also does so in Valencia, Rioja, Galicia, and others.

Alberto is involved in many wine projects around Spain and wherever he goes the idea is the same. To create genuine wine of the land where it grows, and to the history part, of grapes that are indigenous to the place. All through respecting nature, practicing organic farming and sensible, hands-off winemaking. Alberto dedicates much of his time researching Spanish wine history through documents, writings and the memory of older generations. Especially one iconic piece of Spanish wine literature has proven to be very valuable: Simon de Rojas Clemente y Rubios documentations about varieties and there characteristics in Jerez from 1807. The examples of Alberto's fascinating work are many and equally unique. In the end of this sheet we will present specifics for the given wine.

Ever since Alberto set out on his mission he has been in search of truly great vineyards, sites that out-perform and gives the potential of producing the best wine in a given region. This work has involved identifying indigenous varieties and old vines grown organically in balanced, low-yielding, soils. Alberto is today one of the main figures and one of only a handful producers, as the likes of Raúl Pérez and Envinat, taking care of the old viticultural heritage Spain has; saving old varieties, recuperating old vineyards/regions as well as making wine based on terroir/site rather than blending them all together. These people are in the forefront of bringing Spain into a new (or old so to speak) era of wine.

## 'A PORTELA'

This wine is a cooperation between Alberto Orte and the Sharon-family. The Sharon's one of the largest landowners in Valdeorras and through this collaboration Alberto has gained access to some of the regions most interesting terroir, in this case the site named 'A Portela'.

A Portela is a 5 hectare site located in the mountain town of Larocuo in the province of Ourense. Here 30-40 year old vines of Mencía grow at a high altitudes of 500-700 metres above sea level in soils of granite and slate with an underlying subsoil layer of clay.

The Atlantic influenced Valdeorras being one of the cooler vine growing regions in Spain gives A Portela a long ripening period enhancing the bright and aromatic expression of Mencía. A Portela combines the power of Bierzo with the delicacy and brightness of Ribeiro and Ribera Sacra.



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