

Alberto Orte

Atlántida Blanco

ORIGIN

Spain, Andalucía, Cádiz

WINE TYPE & VARIETIES

Still white, Vijiriega Blanca

SOIL

Limestone, pure Albariza

AGE OF VINES

Vines planted 2013

VITICULTURE

Practicing organic

VINIFICATION

Grapes are foot trodden, short maceration, fermentation takes place in demi-muids with ambient yeast. The wine stays in these barrels with the lees for 12 months, no battonage. Prior to bottling the wine rest five months in stainless steel tanks for a natural stabilization

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 Spain's most interesting winemakers. Alberto grew up in Madrid where he also attended law school. During his time 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 their characteristics in Jerez from 1807. The examples of Alberto's fascinating work are many and equally unique.

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 Envinata, 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.



VIN

EST. 2012

As a reference one should remember that Jerez prior to Phylloxera was plentiful in terms of varieties being grown. The history books tells us that around 20 blue and 50(!) green varieties were found here around 150 years ago. Today it is almost a monoculture belonging to Palomino. Alberto Orte is one of the characters countering this, bringing back a number of historically indigenous grape varieties and also a diversity in clones. Alberto grows over 200 ancient and mostly forgotten clones of Palomino!

Atlántida Blanco is truly a unique wine. It is made of 100 % Vijiriega Blanca, a grape variety that was extinct in Jerez after Phylloxera. Alberto was the first producer in the region to bottle this white variety in a 100 years. Alberto was able to find vines of Vijiriega Blanca in the mountains of Granada and on Tenerife from where he brought cuttings to plant in Jerez, hence the young age of Albertos vines. They were planted in the vineyard area Pago Añina, a for Sherry production area designated as Jeréz Superior, 1 of only 3. So one can safely say that this is prime terroir, one of the most coastal with wonderful Albariza soil.

Vijiriega Blanca is well adapted to the climate in Jerez, helping it to keep sugar levels down, alcohol is only around 12 % in the wine, and acidity high. The wine is proof that Vijiriega is an excellent carrier of Jerez's terroir bringing unmistakable provenance to the glass. This is consumable history!