

# Alberto Orte

## Elo

### ORIGIN

Spain, Yecla, Murcia

### WINE TYPE & VARIETIES

Still red, with Monastrell

### SOIL

Rocky, chalky, limestone

### AGE OF VINES

Vines planted 1973

### VITICULTURE

Certified organic

### VINIFICATION

The harvest takes place approximately 25 days earlier than what is customary of the region, at the moment when the grapes are most flavorful and balanced. They fill open stainless steel tanks with whole clusters for a slow press and 28-day maceration which then goes to 2-3 year-old 500 liter French oak barrels for one year, followed by a rest in a 2000 liter cement tank. Once bottled, Elo spends a minimum of eight months ageing in the cellar before being released to the market. Monastrell needs more time than most varieties to achieve and express its full potential. It is amazing how the wine evolves once aged for more than two years.

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 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 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.

What doesn't make this wine unique? You've never tasted Monastrell like this before. Elo comes from a high altitude, single vineyard planted since 1973 in Yecla. The vines are harvested early, often one whole month before their neighbors, to maintain freshness and avoid over-maturation. Cement resting, untouched, for one year before barrel.



VIN EST. 2012