

Alberto Orte

Valdeorras "Escalada do Sil" Blanco

ORIGIN

Spain, Valdeorras, Ourense

WINE TYPE & VARIETIES

Still white, with Godello

SOIL

Slate and granite with traces of clay

AGE OF VINES

Around 20 years old

VITICULTURE

Practicing organic

VINIFICATION

No skin contact or malolactic fermentation; wild yeast fermentation in 600L barrel. Racked to 2nd use 600L barrel for élevage and aged for 12 months; then five months in bottle prior to release

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. In the end of this sheet we will present specifics for the given wine. 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.

Escalada do Sil Blanco is grown on steep, terraced slopes above the Sil River in eastern Galicia, this is a singular expression of Godello that showcases the unique terroir of DO Valdeorras. Located between Bierzo and Ribeira Sacra. Valdeorras is famous for a mild micro-climate that spurred the Romans to call it the "Valley of Gold." Planted at high altitude far above the river, this site brings cool nights and warm days, allowing for persistent acidity alongside lush, round fruit. Composed of slate and granite, the soils of this site are perfect for the adding texture and a mineral backbone to the classic Godello orchard fruit profile.



VIN EST. 2012