

Compañía de Vinos del Atlántico

Zestos Blanco

ORIGIN

Spain, Madrid,
Arganda del Rey

WINE TYPE & VARIETIES

Still white, with Malvar

SOIL

Limestone and sand

AGE OF VINES

Around 70 years old

VITICULTURE

Practicing organic

VINIFICATION

The must is macerated for 12 hours and fermented at a cold temperature of 50F for 20 days. Fermentation occurs half in stainless steel tanks and half in cement. Fermentation in cement allows for the softest process of micro oxygenation. For aging, the wine sees no oak; rather it is aged in stainless steel tanks. To retain the Malvar grape's crisp, fresh aromas and clean stone fruit flavors on the palate, stainless steel is a neutral vessel that doesn't introduce any additional aromas or flavors

Compañía de Vinos del Atlántico (CVA) was created in 2002 by Alberto Orte and Patrick Mata. Alberto and Patrick together with their respective families have over 250 years of experience of vine growing and winemaking. Their families have been independent wine producers since the late 1800's. The purpose of CVA is to unite this long history and heritage and to combine the vast knowledge and experience in carries.

Today CVA makes wines in several geographical locations, 18 different appellations on the Iberian Peninsula. The goal is to explore regions and to there handcraft, *elaborar*, wines that express their origin, respecting the terroir, place and identity from where it comes and is grown. Ever since CVA set out on this journey they have been in search of truly great vineyard sites for every given region, sites that out-perform and gives the potential of producing the best wine in that region. This work has involved identifying indigenous varieties and old vines grown organically in balanced, low-yielding, soils. The goal is always to own the vineyards they work with and the winemaking philosophy is always sensible.

CVA 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.

Compañía de Vinos del Atlántico are present in regions like Galicia, Rioja, Madrid, Valencia, Alicante, Penedés, region around Jerez as well as Portugal.

This wine presents the best of both worlds: the Malvar grape combines the acidity of Sauvignon Blanc with the body of an unoaked Chardonnay. 90% of Vinos de Madrid DO wines. The vineyards are old vine, dry farmed, tended and are head pruned in the traditional manner. If you like litchi fruit, try Zestos Blanco!



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