

ALBERTO ORTE

VINO DE LA TIERRA DE CÁDIZ 'ATLÁNTIDA TINTO'

ORIGIN

Spain, Andalucía, Cádiz

WINE TYPE & VARIETIES

Still red, Tintilla de Rota

SOIL

Limestone, pure Albariza

AGE OF VINES

Around 30 years old

VITICULTURE

Practicing organic

VINIFICATION

Fermentation takes place in oak vats with ambient yeast. 90% whole clusters, 28 days of maceration. Ageing first takes place in 1-2 y/o French 500 liter barrels for 12 months, thereafter is rests for 16 months on 3-4 y/o French barrique before bottling. Around 2500 produced every year

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 in the city 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 in Cádiz.

Cádiz is only one of the regions Alberto grows vines, he also does 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.

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 could be found here around 150 years ago. Today it is almost a monoculture belonging to Palomino.



VIN

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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!

Tintilla de Rota is one variety Alberto managed to save from existing vineyards, so some older vines can be found. He has also replanted some Tintilla in prime Albariza soil. Sometimes making his neighbors call him crazy... what they don't know is that red wine production used to be much more common here in the past.

As other varieties Alberto focuses on, Tintilla holds the potential to bring the place where it grows into the finished bottle of wine. This small berried variety is well suited for the climatic conditions of Jerez.

Genetically Tintilla de Rota is identical to Graciano, a variety more commonly grown in Rioja.