

COMPAÑÍA DE VINOS DEL ATLÁNTICO

RIOJA 'CORTIJO TINTO'

ORIGIN

Spain, Rioja, Briones

WINE TYPE & VARIETIES

Still red, Tempranillo

SOIL

Clay and sand

AGE OF VINES

Around 25-55 years old

VITICULTURE

Practicing organic

VINIFICATION

After harvest the skins rest with the unfermented juice for five days at 45F. This pre-fermentation "cold soak" enhances the wines aromas, color and flavor. Once fermentation has taken place, the skins spend another 10 days in tanks to extract all beneficial color and tannins. Subsequently 50% of the wine is aged for 2-3 months in three year old French oak barrels and 50% in stainless steel. The oak regimen helps oxygenate the wine, promoting softer tannins, and a better integration and balance of all components without imparting oak flavor.

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 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, regions around Jerez as well as Portugal.

Cortijo Tinto is a pure, bright expression of estate fruit from one of the most authentic and humble local wineries in Rioja Alta. The emphasis is entirely on showcasing the unmistakable wild red berry flavors that define a good Rioja and avoiding the heavy-handed traditional oak elements that hide them.

