

# ALBERTO ORTE

## VALDEORRAS 'ESCALADA DO BIBEI'

### ORIGIN

Larouco, Valdeorras, Spain

### WINE TYPE & VARIETIES

Still dry red, Mencía, Merenzao, Brancellao, Grau Negro and Garnacha Tintorera

### VINEYARD

5 remote plots, 500-750 masl

### SOIL

Mineral topsoil composes of slate and granite, clay subsoil

### AGE OF VINES

80-100 y/o, low yielding

### VITICULTURE

Practicing organic

### VINIFICATION

28 days maceration,  
18 months in French oak barrel,  
1 month of natural racking and  
sediment settling.  
Gently filtered before bottling.

### OTHER

Today Valdeorras is mostly known for the production of white Godello grapes, however before the 1800s, this region was known for the production of red wine, specifically grapes like Merenzao (aka Bastardo and Trousseau), which are rare to find today

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. 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 Envinato, 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.

This wine is a cooperation between Alberto Orte and the Sharon-family. Through this collaboration Alberto has gained access to some of the regions most interesting terroir, in this case the site named 'A Portela' which is a 5 hectare site located in the province of Ourense. Here 30-40 year old vines of Mencía grow at a high altitudes of 500-700 metres. The Atlantic influenced Valdeorras being one of the cooler vine growing regions in Spain gives a long ripening period enhancing the bright and aromatic expression of Mencía. 'A Portela' combines the power of Bierzo with the delicacy and brightness of Ribeiro and Ribera Sacra.

