

# Alberto Orte

## A Portela Tinto

### THE FACTS

**COUNTRY:** Spain

**REGION:** Galicia

**APPELLATION:** Valdeorras

**CEPAGE:** 100% Mencia

**WINEMAKING:** 5 day cold soak in tank. Once fermentation has taken place, the skins spend another 10 days in tank, then racked.

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** 12 months stainless steel then 8 months French oak barrels

### THE STORY

Alberto has dedicated a huge portion of his life to discovering great terroirs, resurrecting ancient clones, and replanting nearly extinct grape varieties that would otherwise be lost to modernity. Alberto produces wine in many regions throughout the Iberian Peninsula.

**PHILOSOPHY:** Alberto is somewhat of an anomaly, as he is a farmer, producer, and historian all in one. He approaches his vineyard sites with the past in mind and aims to apply lessons to modern day.

**BIOGRAPHY:** Born in Madrid to a viticulture and winemaking family, Alberto Orte always took an interest in Spain, its natural resources, and its wine. After he pursued a master's degree in viticulture at the Universidad Politécnica de Madrid, Alberto keeps his roots in his native Spain, where he selects, vinifies, and produces an array of Spanish wines.

### THE ADJECTIVES

**OVERALL:** Ranging from rustic and powerful to high-toned and elegant,

**AROMAS / FLAVORS:** Fragrant crushed-rose and lighter cherry aromas

**MOUThFEEL:** Very fluid, even and plush palate.

### THE SELLING POINTS

A perfect introduction to the hallmark red grape of Galicia.

**AWARDS:** 94pts Wine Enthusiast

**SUSTAINABILITY:** Biodynamic In Practice, Green Practicing, Sustainable In Practice

**PAIRINGS:** Herb-roasted chicken, pork loin, sautéed mushrooms, lamb chops or even salmon would be divine.

