

Alberto Orte

Escalada do Sil Tinto



THE FACTS

COUNTRY: Spain

REGION: Galicia

APPELLATION: Valdeorras

CEPAGE: 60% Trousseau, 30% Mencia, 10% Alicante Bouschet

WINEMAKING: Whole cluster fermented with native yeasts

ALCOHOL BY VOLUME: 13.0%

AGING: In 500 liter French oak barrels for 15 months

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

AROMAS / FLAVORS: Dark fruit, potpourri, cola, smoky minerals, boysenberry

MOUTHFEEL: Sappy & lively

THE SELLING POINTS

AWARDS: 93pts Wine & Spirits, 93pts Wine Enthusiast

SUSTAINABILITY: Natural Fermentation

PAIRINGS: Mushrooms, roasted game and poultry

