



CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS & ELABORADORES

A Portela Mencia 2015



A unique wine produced with the rare Mencía grape (pronounced Men-THEE-ah). Mencía only grows in northwest Spain. In this case, A Portela comes from Valdeorras, which is one of the most inland wine regions of Galicia. During Roman times, Valdeorras was known for its gold, hence its name, "the valley of Gold". The vines are tended in granite and slate soil. The high elevation of this precious small part of Galicia produces Mencía grapes that are different from other Galician wine regions, flavors tend to be more uplifted, more floral, brighter and very pretty! A Portela signifies the doorstep to heaven. It is also the name of the high elevation hill of 5 hectares (12 acres) located in the town of Larouco (province of Ourense), where the Mencía vines that make this profound mineral wine come from. A Portela is a joint venture between the Sharon family and Vinos Atlántico. The Sharon family possesses the largest holdings of vineyard land in the Valdeorras appellation.

WHAT MAKES THIS WINE UNIQUE?: This wine is a superb value made from estate-owned grapes from the best 20% of the vineyard land of the Sharon family. The grapes come from the specific high elevation site of A Portela. The mineral character of A Portela gives the wine a special identity.

RATING HISTORY: 2015 93JS; 2014 91JS; 2013 92W&S; 2012 90IWC; 2011 93RP; 2010 90RP

GRAPE: 100% Mencia. Vines planted from 1976 - 1990. Tended in clay, granite and slate soil from 500 - 700 m (1,640 - 2,625 ft) elevation. This is a vegan wine.

PAIRING SUGGESTIONS: Herb-roasted chicken, pork loin, sautéed mushrooms, or even salmon would be divine.

VINIFICATION AND AGEING: After harvest, the skins mix 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 colors and tannins. The wine is aged 12 months in stainless steel tanks plus another 8 months in French oak barrels.

PRODUCTION: 1,691 cases

LOCATION, SOIL, CLIMATE: The vineyards are located in the autonomous region of Galicia, in far northwestern Celtic Spain, within the Valdeorras DO (Zone 1) in Valdeorras district and within Ourense province. The vineyards are in the mountain town of Larouco, at 500 meters (1,640 ft) elevation. The soil is composed of slate and granite topsoil with a thin clay subsoil. This soil profile is poor in organic matter and the vines yield 2.5 kg (about 6 pounds) of grapes per vine, compared to the average of 7.5 kg (around 17 pounds) per vine in Valdeorras. The surface of the granite and slate soil is warmed by sunlight during the day and provides heat to the roots, which encourages the grapes to continue ripening during the cool nights. Lower yields result in more concentrated grapes providing more intense aromas and flavors in the wines. The area's climate has an average temperature from April-October of 64.4F, among the lowest average temperatures in Spain, with 32 inches of yearly rainfall. Being one of the lowest levels of precipitation in the region helps prevent overnight frost. The cool temperatures of this Atlantic-influenced climate (Zone 1) provide a longer ripening period, which results in bright wines with great aromatic expression.

TASTING NOTES Fragrant crushed-rose and lighter cherry aromas here with a very fluid, even and plush palate. Fine, yet powerful tannins. Dark stones and spices. Plenty of detail. -- James Suckling

ALCOHOL CONTENT: 13.5%

UPC CODE: 8437008409399



Alberto Orte



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Atlántida Blanco



Alberto Orte, co-founder of Olé Imports, is a man of few words and great humility. This taciturn demeanor belies an acute intellect and profound talent for extrapolating what he has learned from history and making it new again. Nowhere is this more apparent than in the wines he makes, which are history projects unto themselves. Bringing nearly forgotten grape varieties and ancient techniques back to Jerez, and expressing the story of a place with authenticity and purity – this is his imprimatur. Atlántida Blanco is one such project, an homage to his homeland of Cádiz, using a grape that had not been seen in a century in Cádiz or Jerez to craft a wine of unmistakable provenance. Balance, aromatic intensity and a direct line to terroir are his mission, and Atlántida Blanco exemplifies the focus of his talent. More than showing a piece of himself, Alberto prefers to let the sun and chalky soils of southern Spain speak for themselves, and with this wine, they do just that in great measure.

WHAT MAKES THIS WINE UNIQUE?: Made from Vijiriega, a nearly extinct indigenous variety in Jerez, Atlántida Blanco is a history project, a wine that tells the story of a time in winemaking history that is long past. Intensely expressive of the terroir of Cádiz and completely unique, Atlántida Blanco is a reach back in time.

RATING HISTORY: 2016 90View from the Cellar & JS

GRAPE: 100% Vijiriega. Vines planted in 2013. Tended in albariza soil at 20 m (65.6 ft) elevation.

PAIRING SUGGESTIONS: Atlántida Blanco's combination of racy acidity and minerality with breadth and weight on the palate make it a beautiful match with richer seafood and poultry dishes. Grilled mackerel with olives and fresh herbs, or roasted oysters would be perfect pairs.

VINIFICATION AND AGEING: Foot pigeage in stainless steel tanks and fermented in demi-muids using its own yeasts. Aged for 12 months in 600 L demi-muid with lees, no battonage. Racked to stainless steel for 5 months of stabilization before bottling.

PRODUCTION: 184 cases (6 pack)

LOCATION, SOIL, CLIMATE: The single parcel where the Atlántida is grown is called Pago Añina. Brushing against the sea, it is one of the Jerez's most coastal vineyards, one with a pure white albariza soil. The grapes of this parcel were historically destined for Manzanilla and Fino due to their fresher maturation, lower alcohol and clean acidity. The unique albariza soil of this vineyard consists predominantly of chalk and clay, one of the richest raw materials within the vast vineyard of Spain, and suited perfectly for the climatic conditions of Cádiz. This dense soil retains an enormous amount of moisture from the heavy rainfalls (650 liters on average) in autumn and winter and later keeps the vines hydrated during the hot, arid summer months. The southern climate of Jerez is heavily influenced by the wind and by the sea. There are two dominant winds: the Levante and the Poniente, which are fundamental in the final period of grape maturation during the months of August and September when the fresh breeze off the water keeps the grapes cool and hydrated. This is also called the Rocío or Blandura, which is the rotation of the late summer, humid winds coming off the Atlantic that gives the grapes the necessary moisture to finish the maturation process.

TASTING NOTES A complex, highly perfumed bouquet evokes orange blossom, fresh and dried stone fruits, confit of meyer lemon. On the palate, weighty and lifted all at once, with a startling confluence of mineral, savory and fruit flavors. Juicy tangerine and meyer lemon lead to a savory, floral mid palate, finishing with dusty mineral and a pronounced salinity, no doubt owing to its seaside provenance.

ALCOHOL CONTENT: 12%

UPC CODE: 8437015799445

ATLÁNTIDA
Blanco

ORTE



Alberto Orte



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Atlántida (Single Vineyard)



ATLÁNTIDA

VINO DE LA TIERRA DE CÁDIZ

100% Tintilla

D.O.P.E.



Alberto Orte

Atlántida is an impressive red wine hailing from Spain's most historic grape growing region of Jerez, most famous for its solera ageing system of sherry. However, what is seldom spoken of are the astounding vineyard sites blanketing the region, where nearly forgotten grape varieties are grown. These noteworthy vineyards are producing some of the finest wines of Spain today. While historical Jerez had more than 80 different red and white grape varieties planted when phylloxera devastated the area, the trend shifted quickly to focus attention in the vineyard on the replanting and cultivation of one very productive strain of Palomino, the workhorse of Jerez and the base grape for dry sherry. However, one of the most interesting varieties of the pre-phylloxera era is Tintilla, a long-cycling, small grape. Through careful analysis, we have discovered that Tintilla is the ideal grape variety to transport the mineral-laden, salty, chalky characteristics of the albariza soil in which it is grown in the coastal terrain of Jerez. Tintilla vines require meticulous cultivation, and production is very limited.

WHAT MAKES THIS WINE UNIQUE?: Atlántida is a dry red wine made in Cadiz, most famous for the fortified sherry wines of Jerez. Made from the nearly extinct Tintilla grape variety, which is an ancient variety most similar to Tinta Miuda from Portugal, and also likened to the more famous Graciano of Rioja. These Tintilla grapes are grown in a single vineyard of one hectare (2.47 acres) called Pago de Bilbaina. The soil is pure white chalk called albariza.

RATING HISTORY: 2016 93JS; 2015 93JS; 2014 92WS & VN; 91JS; 2013 92 VM; 2012 92IWC; 2011 91IWC

GRAPE: 100% Tintilla. Organically grown vines planted since 1992. Tended in albariza soil at 70 m (230 ft) elevation.

PAIRING SUGGESTIONS: Grilled meats, aged cheese, hearty stews. Though, a cool night and some fine company will pair splendidly, too. This wine should be decanted.

VINIFICATION AND AGEING: Harvest is done by hand at night to obtain utmost freshness. The grapes are then brought to the winery where they are fermented in oak vats with 90% whole cluster fermentation and 10% de-stemmed. They endure two daily rackings and two pump-overs during the course of a 28-day maceration. Next, the grapes are pressed and the juice is passed to 500 liters of 1-2 year-old French oak, where it spends one year. Finally, it is transferred to 3-4 year-old 225 liter barrels for 16 months, where it rests before bottling.

PRODUCTION: 450 cases (6 pack)

LOCATION, SOIL, CLIMATE: The single parcel where the Atlántida is grown is called Pago Balbaina. Brushing against the sea, it is one of the Jerez's most coastal vineyards, one with a pure white albariza soil. The grapes of this parcel were historically destined for Manzanilla and Fino due to their fresher maturation, lower alcohol and clean acidity. The unique albariza soil of this vineyard consists predominantly of chalk and clay, one of the richest raw materials within the vast vineyard of Spain, and suited perfectly for the climatic conditions of Cádiz. This dense soil retains an enormous amount of moisture from the heavy rainfalls (600 liters on average) in autumn and winter and later keeps the vines hydrated during the hot, arid summer months. The southern climate of Jerez is heavily influenced by the wind and the sea. There are two dominant winds: the Levante and the Poniente, which are fundamental in the final period of grape maturation during the months of August and September when the fresh breeze off the water keeps the grapes cool and hydrated. This is also called the Rocío, the rotation of the humid, late summer winds coming off the Atlantic that give the grapes necessary moisture to ripen during the maturation process.

TASTING NOTES Lurid ruby. Powerful, mineral-laced dark berry and floral pastille scents pick up hints of five-spice powder and woodsmoke as the wine opens up. Sappy and focused on the palate, offering intense black raspberry, bitter cherry and spicecake flavors and an exotic suggestion of blood orange. In a distinctly elegant, energetic style, with silky tannins framing the juicy, mineral-driven finish. -- Josh Reynolds.

ALCOHOL CONTENT: 13.5%

UPC CODE: 8437008409085



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Elo Monastrell (Single Vineyard)



Elo is the ancient name of today's capital of Murcia, built in the 7th century. It is also a nod to what was once part of the vinification history of Yecla and its neighboring areas. Historically, the winemaking area of Alicante made wines that were fresh and bright with lower alcohol levels and restraint that made them easy to consume (and in large quantities, especially during the hot summer days). With the rise of production in the 80s, more recent elaborations in this area of Spain have, unfortunately, gone to excessive maturation levels in order to achieve maximum extraction and concentration. Monastrell has a distinctive tannic character, and when overripe, lacks acidity and reaches excessive alcohol levels that deteriorate the freshness of Monastrell's deep red aromatics. When picking Monastrell with higher ripeness levels and using new oak, the sweetness of the barrels and the higher alcohol levels contrast the tannin structure in the wine and the inherent bitterness of the variety. These types of overly-friendly commercial wines have become the norm, and are almost expected, in the area of Alicante. However, it is possible to make an elegantly fresh and juicy Monastrell wine, which we think is much needed in the category. This is the inspiration behind Elo.

WHAT MAKES THIS WINE UNIQUE?: What doesn't make this wine unique? You've never tasted Monastrell like this before. Elo comes from a high altitude, single vineyard planted since 1973 in Yecla. The vines are harvested early, often one whole month before their neighbors, to maintain freshness and avoid over-maturation. Cement resting, untouched, for one year before barrel.

RATING HISTORY: 2015 94WA, 2013 93WA & JS; 2012 91IWC; 2011 93RP; 2010 92IWC



GRAPE: 100% Monastrell (ungrafted original rootstock). Vines planted since 1973. Tended in rocky, chalky and limestone soil at 770 m (2,526 ft) elevation.

PAIRING SUGGESTIONS: This is a Monastrell to enjoy, savor and sip. Due to its restraint and balance, Elo is an incredibly food-friendly wine. Ideal pairings include pastas with sausage, octopus, dishes heavy in green vegetables and lean meats. This wine also pairs perfectly with cheeses.

VINIFICATION AND AGEING: The harvest takes place approximately 25 days earlier than what is customary of the region, at the moment when the grapes are most flavorful and balanced. They fill open stainless steel tanks with whole clusters for a slow press and 28-day maceration which then goes to 2-3 year-old 500 liter French oak barrels for one year, followed by a rest in a 2000 liter cement tank. Once bottled, Elo spends a minimum of 8 months ageing in the cellar before being released to the market. Monastrell needs more time than most varieties to achieve and express its full potential. It is amazing how the wine evolves once aged for more than two years.

PRODUCTION: 430 cases (6 pack)

LOCATION, SOIL, CLIMATE: The Denominación de Origen, Yecla, is a plateau surrounded by mountains in the southeast of Spain nearing the Mediterranean in the Alicante region, where average temperatures from April to October are 19 Celsius (66 Fahrenheit). Elo is from an arid, single vineyard (El Alterón) from the Highlands where the days are sunny and the night air is fresh. The annual rainfall averages 11.8 inches. Elo is planted at 770 m (2,526 ft) elevation in rocky, chalky limestone soil. The cool, coastal Mediterranean influence sweeping these plateaus allow the nighttime temperatures to drastically drop and cool the vines following the sweltering afternoons of summer, where temperatures sit comfortably at 100 degrees Fahrenheit. This vast shift in temperature helps concentrate the ripe fruit, while maintaining bright acidity.

TASTING NOTES Opaque ruby. Cherry, cassis and lavender on the fragrant, spice-accented nose. An appealingly sweet midweight that offers juicy red and blue fruit flavors and hints of vanilla and fruitcake. Closes smooth and broad, displaying very good clarity, smooth tannins and a late suggestion of candied licorice. -- Josh Raynolds.

ALCOHOL CONTENT: 13.0%

UPC CODE: 8437008409146



Alberto Orte



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Escalada Do Bibei



Alberto Orte

Escalada Do Bibei represents a revival of a style of wine that once upon a time was popular in the high elevation region of Valdeorras. 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, which are rare to find today. Escalada Do Bibei is a blend of Merenzao, Mencía and Brancellao. Merenzao and Brancellao are very aromatic, offering aromas of strawberries and violets. In Portugal, the Merenzao grape takes the name of Bastardo and in France, specifically in the Jura region, it takes the name of Trousseau. Mencía provides body and Brancellao contributes acidity. The vineyards of this rare wine are near the cliffs of the Bibei River which is more narrow and steep than the neighboring Sil river. Valdeorras is known for its altitude and mineral soils composed of slate and granite. The region is in between Bierzo and Ribeira Sacra, but its climate is very different. Its higher elevation brings cooler nights and mornings, producing grapes with uplifted tones and refined tannins.

WHAT MAKES THIS WINE UNIQUE?: The Vineyards. The 5 remote plots that yield incredibly small production from 80 to 100 year old vines hand harvested from the granite banks of the Bibei River. The local wildlife including the European roe deer and native birds consume half the grapes before the harvesters arrive to these isolated vineyards making this wine even more of a rare gift to present to you!

GRAPE: Mencía, Merenzao and Brancellao. Mencía provides body, Merenzao and Brancellao aromatics and Brancellao the acidity.

PAIRING SUGGESTIONS: Pair this wine with braised lamb shank, Merguez (lamb sausages), Cocido Madrilenio, or simply prepared pan-fried merluza (hake). The wild red berry profile of this wine also pairs well with wild mushrooms such as chanterelle, hen-of-the-woods, oyster, enoki, hedgehog and morels.

VINIFICATION AND AGEING: The wine is Macerated for 28 days and then aged in French oak barrels for 18 months. After one month of natural racking and sediment settling, the wine is gently filtered then bottled.

PRODUCTION: 1,100 6pks

LOCATION, SOIL, CLIMATE: The vineyards are located in the autonomous region of Galicia, in far northwestern Celtic Spain, within the Valdeorras DO (Zone 1) in Valdeorras district within the province of Ourense. The grapes are grown between As Ermidas and As Escadas, by the Bibei river and have a western orientation at 500 to 750 m (1,640 to 2,460 ft) elevation. The soil is composed of slate and granite topsoil with a thin clay subsoil. This soil profile is poor in organic matter. The vines yield 1.000 kg/ha (< 6 lbs) of grapes per vine, compared to the average of 7.5 kg (around 17 lbs) per vine in Valdeorras. The area's climate has an average temperature of 66.2 F from April to October, among the lowest average temperatures in Spain, with 27.56 inches of annual rainfall. This low level of precipitation helps prevent overnight frost. The cool temperatures of this Atlantic-influenced climate (Zone 1) provide a longer ripening period, which results in bright wines with great aromatic expression.

TASTING NOTES Dark Ruby core. On the nose smokey and slightly meaty roasted dark red fruit give way to cola nut and garam masala spices of Mace, Cinnamon, clove cumin and fennel. On the palate the warm baking spices compliment the boysenberry, black currant and dried violet notes and fine-grained tannin.

ALCOHOL CONTENT: 12%

UPC CODE: 8437015799865



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Escalada do Sil



Alberto Orte

Escalada Do Sil represents a revival of a style of wine that once upon a time was popular in the high elevation region of Valdeorras. 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, which are rare to find today. Escalada Do Sil is a blend of Merenzao, Mencía and Garnacha Tintorera. Merenzao is very aromatic, offering aromas of strawberries and violets. In Portugal, the Merenzao grape takes the name of Bastardo and in France, specifically in the Jura region, it takes the name of Trousseau. Mencía provides body and Garnacha Tintorera (also known as Alicante Bouschet) contributes dark pigmentation and acidity. The vineyards of this rare wine are very near the cliffs of the Sil River, hence the name Escalada Do Sil. Valdeorras is known for its altitude and mineral soils composed of slate and granite. The region is in between Bierzo and Ribeira Sacra, but its climate is very different. Its higher elevation brings cooler nights and mornings, producing grapes with uplifted tones and refined tannins. If you are a lover of Cru Beaujolais, we recommend that you try Escalada Do Sil.

WHAT MAKES THIS WINE UNIQUE?: Old vine Merenzao from Valdeorras. Organically farmed. Only 425 cases produced. 100% Whole cluster. Aged in 500 liter French barrels for 15 months.

RATING HISTORY: 2016 93JS; 2015 93View from the Cellar, 2015 90W&S, 2015 90JS; 2014 95JS

GRAPE: 60% Merenzao, 30% Mencía, 10% Garnacha Tintorera. Vines planted in 1993. Tended in slate and granite sandy soil with traces of clay at 500- 750 m (1,640-2,460 ft) elevation.

PAIRING SUGGESTIONS: Pair this wine with fine cuisine such as oven-roasted duck, medallions of venison, grass-fed or Kobe beef steak, or simply prepared pan-fried merluza (hake). The wild red berry profile of this wine also pairs well with wild mushrooms such as chanterelle, hen-of-the-woods, oyster, enoki, hedgehog and morels.

VINIFICATION AND AGEING: Whole cluster maceration for 28 days followed by fermentation. Once fermentation has taken place, the wine is pressed and aged in 500 liter French oak barrels for 15 months. After one month of natural decantation, the wine is gently filtered then bottled.

PRODUCTION: 425 cs (6 pack)

LOCATION, SOIL, CLIMATE: The vineyards are located in the autonomous region of Galicia, in far northwestern Celtic Spain, within the Valdeorras DO (Zone 1) in Valdeorras district within the province of Ourense. The vineyards are in the mountain town of Larouco at 500 to 750 m (1,640 to 2,460 ft) elevation. The soil is composed of slate and granite topsoil with a thin clay subsoil. This soil profile is poor in organic matter. The vines yield 2.5 kg (about 6 lbs) of grapes per vine, compared to the average of 7.5 kg (around 17 lbs) per vine in Valdeorras. The area's climate has an average temperature of 66.2 F from April to October, among the lowest average temperatures in Spain, with 27.56 inches of annual rainfall. This low level of precipitation helps prevent overnight frost. The cool temperatures of this Atlantic-influenced climate (Zone 1) provide a longer ripening period, which results in bright wines with great aromatic expression.

TASTING NOTES Opaque ruby. Sexy mineral- and smoke-accented dark fruit, incense and potpourri scents are complemented by suggestions of cola and smoky minerals. Sweet, seamless and concentrated, offering intense boysenberry, cherry liqueur and violet pastille flavors that become livelier and spicier with aeration. Sappy, palate-staining and lively; subtle tannins fold smoothly into the lingering blue fruit. -- Josh Reynolds.

ALCOHOL CONTENT: 13.5%

UPC CODE: 8437013189866



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COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS & ELABORADORES

La Antigua Clasico Blanco



La Antigua is a unique wine coming from one of the most special and unknown territories of the Rioja region. Geographically speaking, Rioja is a valley that goes from East to West. The vineyards of La Antigua are located in Rioja Alta, with the mountains of Sierra Cantabria to the north and the mountains of Sierra de la Demanda to the south. The northern facing vineyards experience cooler temperatures, resulting in grapes that ripen more slowly, hence showcasing flavors of greater balance and focus. In addition to the cooler conditions of this area, La Antigua is a place where the parcels are extremely small and steep. This terrain is almost impossible to mechanize. All important vineyard work needs to be done by hand. The majority of the people who own these vineyards are local farmers who do not make wine, they only grow grapes, which in exchange they sell at top prices to larger bodegas, mostly located in the north of the valley near the train tracks. In the case of La Antigua, both vineyards and winemaking are handled by the same people. This unity of farming and winemaking is a key factor in fashioning superior wines. Lastly, and most importantly, in Sierra de la Demanda we find among the oldest Garnacha vines of Rioja. La Antigua Clasico Blanco is a wine of place. It is 100% from Sierra de la Demanda, a place of longevity, precision and minerality.

WHAT MAKES THIS WINE UNIQUE?: Sierra de la Demanda is a unique location with north facing vineyards located in Rioja Alta. Estate bottled. A wine of place. Old vines planted since 1965.



RATING HISTORY: 2014 91VM; 2013 92JS

GRAPE: 70% Viura, 20% Garnacha Blanca, 10% Tempranillo Blanco. Vines planted since 1965. Tended in red silica soil at 700 m (2,296 ft) elevation.

VINIFICATION AND AGEING: 10% of the wine is aged under natural flor from the same Rioja origin.

PRODUCTION: 530 cases

LOCATION, SOIL, CLIMATE: Sustainably grown vines planted since 1965. Tended in red silica soil at 700 m (2,296 ft) elevation.

TASTING NOTES Green-tinged gold. Meyer lemon, toasted grain, ginger and white flowers on the mineral-accented nose. Fleshy and dry on the palate, offering concentrated citrus and orchard fruit flavors and complicating notes of tarragon and honey. Shows a suave blend of richness and vivacity. Finishes spicy and very long, featuring lingering notes of bitter pear skin and candied ginger. -- Josh Reynolds.



Alberto Orte

ALCOHOL CONTENT: 12.0%

UPC CODE: 8437013189958



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La Antigua Clasico Crianza



La Antigua is a unique wine coming from one of the most special and unknown territories of the Rioja region. Geographically speaking, Rioja is a valley that goes from East to West. The vineyards of La Antigua are located in Rioja Alta, with the mountains of Sierra Cantabria to the north and the mountains of Sierra de la Demanda to the south. The northern facing vineyards experience cooler temperatures resulting in grapes that ripen more slowly, hence showcasing flavors of greater balance and focus. In addition to the cooler conditions of this area, La Antigua is a place where the parcels are extremely small and steep. This terrain is almost impossible to mechanize, and all important vineyard work needs to be done by hand. The majority of the people who own these vineyards are local farmers who do not make wine, they only grow grapes, which in exchange they sell at top prices to larger bodegas mostly located in the north of the valley near the train tracks. In the case of La Antigua, both vineyards and winemaking are handled by the same people. This unity of farming and winemaking is a key factor in fashioning superior wines. Lastly, and most importantly, in Sierra de la Demanda we find some of the oldest Garnacha vines of Rioja. La Antigua Clasico Crianza is a wine of place. It is 100% from Sierra de la Demanda, a place of longevity, precision and minerality.



WHAT MAKES THIS WINE UNIQUE?: Sierra de la Demanda is a unique location with north facing vineyards located in Rioja Alta. Estate bottled. A wine of place. old vines, vineyards were planted in 1940 to 1955.

RATING HISTORY: 2012 92JS; 2011 91JS; 2010 91IWC

GRAPE: 70% Tempranillo, 20% Graciano, 10% Garnacha. Vines planted from 1940 to 1955. Tended in limestone and sandy soil at 568 m (1,865 ft) elevation.

VINIFICATION AND AGEING: 24 months in stainless steel tanks plus 24 months in 60% French and 40% American oak barrels

PRODUCTION: 3,000 cases

LOCATION, SOIL, CLIMATE: Sustainably grown vines planted from 1940 to 1955. Tended in sandy and limestone soil at 568 m (1,865ft) elevation.

TASTING NOTES Brilliant ruby. Lively aromas of fresh, spice-tinged red and dark berries and candied flowers are complemented by suggestions of vanilla and woodsmoke. Juicy and energetic on the palate, offering appealingly sweet black raspberry and rose pastille flavors that deepen slowly as the wine opens up. Gentle, slow-building tannins shape a smooth, persistent finish that strongly echoes the floral note. -- Josh Reynolds.

ALCOHOL CONTENT: 13.5%

UPC CODE: 8437013189231



La Antigua Clasico



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COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS & ELABORADORES

La Antigua Clasico Gran Reserva



Like the other wines in the La Antigua Clasico line, the Rioja Gran Reserva is a history project, intended to evoke and showcase the blending philosophy that was the soul of Rioja in the early part of the 20th century, emphasizing freshness, elegance, and ageability in the final product. This is a collaboration between Michael Quinlan, Patrick Mata and Alberto Orte, lovers of classic Rioja. To quote Michael Quinlan – “few wines in the world provide so much pleasure and complexity as a perfectly aged Gran Reserva.” The northern facing vineyards of Sierra de la Demanda experience cooler temperatures, resulting in grapes that ripen more slowly, hence showcasing flavors of greater balance and focus. In addition to the cooler conditions of this area, La Antigua is a place where the parcels are extremely small and steep. This terrain is almost impossible to mechanize, and all important vineyard work needs to be done by hand. With this old vine blend, sourced from the highest altitude vineyard in the appellation, we see the marvelous potential for aging that is brought by old vine Garnacha and Graciano.

WHAT MAKES THIS WINE UNIQUE?: A classic style Rioja produced from high elevation vineyards located in the Sierra de la Demanda area of the Rioja appellation. Old vines of Garnacha planted since 1940. Vines are tended in mineral soils of red silica, which are very unique and rare in Rioja.

GRAPE: 70% Garnacha, 27% Tempranillo, 3% Graciano, with an average vine age of 75 years. Tended in red silica soil at 700m (2296 ft) elevation.

PAIRING SUGGESTIONS: This Gran Reserva pairs well with rich braises and roasts, particularly beef, lamb and game.

VINIFICATION AND AGEING: 72 months in 95% French and 5% American oak barrels, followed by 24 months in bottle prior to release.

PRODUCTION: 600 cs (6 pk)

LOCATION, SOIL, CLIMATE: Average vine age of 75 years. Tended in sandy, limestone soil and red silica at 700 m (2,296 ft) elevation, north facing slopes on the south banks of the Ebro River in Rioja Alta. The average temperature during the April to October growing season is 22C (71.6F). Annual rainfall: 210 mm (8.3 in).

TASTING NOTES Bright ruby-garnet. On the nose, powerful, dark and brooding, with swirling aromas of fresh and dried red cherry, fresh blackberry, black pepper, umami, soy, dried purple flowers, spicebox and leather. On the palate, surprisingly, even shockingly fresh acidity, with red and blue fruit framed beautifully by cedar, white pepper, and a touch of coffee. Beautifully balanced and plush textured, with impressive persistence and concentration. An elegant, classic Rioja.



Alberto Orte

ALCOHOL CONTENT: 13.5%

UPC CODE: 8437015799223



CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS & ELABORADORES

La Antigua Clasico Reserva



La Antigua is a unique wine coming from one of the most special and unknown territories of the Rioja region. Geographically speaking, Rioja is a valley that goes from East to West. The vineyards of La Antigua are located in Rioja Alta, with the mountains of Sierra Cantabria to the north and the mountains of Sierra de la Demanda to the south. The northern facing vineyards of Sierra de la Demanda experience cooler temperatures, resulting in grapes that ripen more slowly, hence showcasing flavors of greater balance and focus. In addition to the cooler conditions of this area, La Antigua is a place where the parcels are extremely small and steep. This terrain is almost impossible to mechanize, and all important vineyard work needs to be done by hand. The majority of the people who own these vineyards are local farmers who do not make wine. They only grow grapes, which in exchange they sell at top prices to larger bodegas, mostly located in the north of the valley near the train tracks. In the case of La Antigua, both the vineyard work and winemaking is handled by the same people. This unity of farming and winemaking is a key factor in fashioning superior wines. Lastly, and most importantly, in Sierra de la Demanda we find some of the oldest Garnacha vines of Rioja. La Antigua Clasico Reserva is a wine of place. It is 100% from Sierra de la Demanda, a place of longevity, precision and minerality.



WHAT MAKES THIS WINE UNIQUE?: A classic style Rioja produced from high elevation vineyards located in the Sierra de la Demanda area of the Rioja appellation. Old vines of Garnacha planted since 1940. Vines are tended in mineral soils of red silica, which are very unique and rare in Rioja.

RATING HISTORY: 2010 91VM, 2010 92+View from the Cellar, 2010 91JS, 2008 94JS; 2006 91IWC



GRAPE: 60% Garnacha, 30% Tempranillo, 10% Graciano. Vines planted from 1940 to 1955. Tended in red silica sandy soil at 700 m (2,296 ft) elevation

PAIRING SUGGESTIONS: This wine pairs well with braised meats, roasted mushrooms, stewed beef, duck and game.



Alberto Orte

VINIFICATION AND AGEING: 24 months in stainless steel tanks plus 72 months in 60% French and 40% American oak barrels

PRODUCTION: 2,000 cases

LOCATION, SOIL, CLIMATE: Vines planted from 1940 to 1955. Tended in sandy, limestone soil and red silica at 700 m (2,296 ft) elevation. The average temperature during the April to October growing season is 22C (71.6F). Annual rainfall: 210 mm (8.3 in).

TASTING NOTES Vivid ruby-red. Ripe red berries, violet and cracked pepper on the nose; a vanilla nuance emerges with aeration. Seamless in texture and appealingly sweet, offering pliant raspberry and cherry flavors and a hint of mocha. Closes smooth and fruity, with subtle tannins coming in late. -- Josh Reynolds

ALCOHOL CONTENT: 13.5%

UPC CODE: 8437013189248



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COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS & ELABORADORES

Sierra de la Demanda Blanco



In the foothills of the mountains near the southern banks of the Ebro river, Alberto Orte found some very special vines and vineyards to compose the wines of Sierra de la Demanda. From these north-facing old vine plantings, Alberto crafts Rioja wines of incomparable minerality and focus that harken back to a much older and more traditional style of Rioja winemaking, emphasizing specificity of terroir, elegance and balance. Using some of the oldest, highest altitude vines in the region necessitates painstaking work, but yields remarkable results. In most vintages, this vineyard is among the last to be harvested in all of Spain, let alone Rioja, sometimes extending into November to achieve phenolic ripeness. This longer hang time lends grace, profound depth and complexity to the Sierra de la Demanda wines. For the most part, vineyard owners in this area are farmers who sell their fruit to larger producers. Alberto Orte controls the fruit for Sierra de la Demanda from budbreak to bottling, showcasing the profound minerality and precision of this unique terroir.

WHAT MAKES THIS WINE UNIQUE?: A pure, precise Rioja wine produced with grapes grown in some of the highest elevation vineyards in Rioja, on north-facing slopes south of the Ebro. Vines are tended in mineral soils of silica, which are very rare in Rioja.

RATING HISTORY: 2013 91Vinous

GRAPE: 80% Viura, 20% Garnacha Blanca

PAIRING SUGGESTIONS: Rich seafood such as seared scallops or baked crab. Fine fish such as Dover sole, turbot and halibut. Salmon with a beurre blanc or other butter-based sauce or salmon in pastry. Simply grilled veal or pork chops, especially with mushrooms. Roast chicken, guinea fowl or pheasant (provided the latter is not too gamey in flavour) Washed-rind cheeses such as Epoisses and Soumaintrain

VINIFICATION AND AGEING: Harvest takes place during the last week of October. Once fermentation is complete, wine is aged in French oak and Acacia barrels, out of which the first month the wine is with its lees.

PRODUCTION: 200 cases (12 pack/750ml)

LOCATION, SOIL, CLIMATE: Sustainably grown vines planted from 1930. Tended in silica soil at 700 m (2,296 ft) elevation, which is 400ft higher than many vineyards of Rioja Alta. Average temperatura during the Aptil - October growing season: 16.3C (61.5F). Annual rainfall: 465 mm (18.3 in).

TASTING NOTES Bright yellow-gold. Powerful citrus and orchard fruit aromas are enlivened by fennel, ginger, chamomile and iodine. Palate-staining Meyer lemon and pear skin flavors show a refreshingly bitter quality and a hint of smokiness. Powerful yet lithe wine with a jolt of spiciness sharpening the very long, incisive, citrusy finish.

ALCOHOL CONTENT: 12.0%

UPC CODE: 8437013189996



Alberto Orte



CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS & ELABORADORES

Sierra de la Demanda Tinto



In the foothills of the mountains near the southern banks of the Ebro river, Alberto Orte found some very special vines and vineyards to compose the wines of Sierra de la Demanda. From these north-facing old vine plantings, Alberto crafts Rioja wines of incomparable minerality and focus that harken back to a much older and more traditional style of Rioja winemaking, emphasizing specificity of terroir, elegance and balance. Using some of the oldest, highest altitude vines in the region necessitates painstaking work, but yields remarkable results. In most vintages, this vineyard is among the last to be harvested in all of Spain, let alone Rioja, sometimes extending into November to achieve phenolic ripeness. This extreme hang time lends grace, profound depth and complexity to the Sierra de la Demanda wines. For the most part, vineyard owners in this area are farmers who sell their fruit to larger producers. Alberto Orte controls the fruit for Sierra de la Demanda from budbreak to bottling, showcasing the profound minerality and precision of this unique terroir.

WHAT MAKES THIS WINE UNIQUE?: A pure, precise Rioja wine made from grapes grown in some of the highest elevation vineyards in Rioja, on north-facing slopes south of the Ebro. Old vines of Garnacha planted since 1930. Vines are tended in mineral soils of silica, which are rare in Rioja.

RATING HISTORY: 2015 92Vinous, 2014 91Vinous, 2014 93View from the Cellar, 2014 92JS; 2013 95JS

GRAPE: 75% Garnacha, 20% Tempranillo, 5% Viura

PAIRING SUGGESTIONS: This wine matches beautifully with salmon or other fatty fish, roasted chicken, duck and other game birds, casseroles or, of course, stews like beef bourguignon.

VINIFICATION AND AGEING: Harvest generally takes place during the first week of November. These vineyards are nearly always the last to be harvested in Rioja. After 48 hours of cold maceration and 28 days of whole cluster fermentation, the wine is aged in French oak barrels, out of which the first 6 months the wine is exposed to its own lees.

PRODUCTION: 234 cases

LOCATION, SOIL, CLIMATE: Sustainably grown vines planted from 1930. Tended in red silica soil at 700 m (2,296 ft) elevation, which is 400 ft higher than many vineyards of Rioja Alta. Average temperature during the April to October growing season is 16.3 C (61.5 F). Annual rainfall is 465 mm (18.3 in).

TASTING NOTES An exotically perfumed bouquet evokes ripe black and blue fruits, peppery spices and fresh flowers, with a touch of pipe tobacco in the background. Gently sweet and floral on the palate, offering intense blueberry and black raspberry flavors that tighten up on the back half. Energetic, precise wine with strong closing lift and spicy persistence; subtle tannins build slowly and add shape.

ALCOHOL CONTENT: 13.0%

UPC CODE: 8437013189859



Alberto Orte



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COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS & ELABORADORES

Vara y Pulgar



VARA Y PULGAR
VINO DE LA TIERRA DE CÁDIZ
100% Tintilla
COMPAÑÍA DE VINOS DEL ATLÁNTICO



Alberto Orte

Vara y Pulgar is made from one of the most rare grape varieties of southwestern Spain. The Tintilla grape was cultivated in Jerez for many centuries; however, it, along with many other varieties disappeared after the phylloxera epidemic in the early 20th century. Today, Alberto Orte has recovered a few cuttings from abandoned vineyards that managed to survive phylloxera, and after many years of work has managed to produce the first bottles of 100% Tintilla still (dry) wine in over a century. Jerez is famous for its Albariza soil, a type of chalk that is very light and porous. This same type of soil can also be found in some parts of the region of Champagne in France. Vines that are tended in this type of soil make superior and distinctive wines. Planted in Albariza, Tintilla is able to ripen perfectly without showing extra alcohol or overripe flavors. It has a rare confluence of delicate complexity and medium to full bodied weight on the palate, with lovely minerality similar to other wines of the region. Recent genetic studies show that Tintilla is the same grape as Graciano. It is possible that the first documents published on Tintilla were by Roxas Clemente in 1807. Abela wrote about Graciano in 1885. Tintilla has also the name of Xeres in Australia. As such, it is a reasonable hypothesis to establish that the origin of this grape is in Jerez and that Tintilla is the original name.

WHAT MAKES THIS WINE UNIQUE?: A rare wine produced from a rare grape in the Jerez region. The vines are tended in Albariza soil. The wine is aged in large cement and oak vats in addition to small barrels of 225 liters.

RATING HISTORY: 2016 92JS; 2015 92JS; 2014 93JS; 2013 92VN; 2012 90RP & IWC

GRAPE: 100% Tintilla. Vines planted since 1993. Tended in Albariza soil at 60 m (197 ft) elevation.

PAIRING SUGGESTIONS: With roast lamb, spicy sausage or charcuterie in a supporting role, this wine would fare well on the table.

VINIFICATION AND AGEING: Vara y Pulgar is aged for a total of 19 months. The first 12 months in 40% oak vat and 60% concrete tank of 6,000 Lit followed by additional 8 months in French oak barrels of 225 liters.

PRODUCTION: 1,135 cases

LOCATION, SOIL, CLIMATE: Located in the Jerez region near the town of Cadiz, southwest Spain by the Atlantic ocean. the soils of these vineyards are composed of the finest white chalk of Jerez by the name of Albariza. Average temperature during the April through October growing season is 21C (69.8 F) and annual rainfall is 600mm (23.6 in).

TASTING NOTES Opaque ruby. Smoke- and mineral-accented black and blue fruits, candied flowers and succulent herbs on the highly perfumed nose. Juicy and focused in the mouth, offering concentrated boysenberry, bitter cherry and violet pastille flavors that become sweeter as the wine opens up. The dark berry and floral notes linger on the spicy, very long finish, which is given shape by smooth tannins. -- Josh Reynolds.

ALCOHOL CONTENT: 13.5%

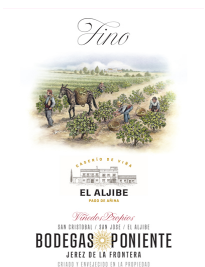
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COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS & ELABORADORES

Fino Bodegas Poniente



Alberto Orte

This rare Fino is named after the Poniente winds, cool Atlantic western winds. Following the arc of history, winemaker Alberto Orte embraces his family's rich tradition of solera system wines from Montilla-Moriles to create this unparalleled project from El Aljibe. Poniente sherries are the product of the thoughtful blending of precious, treasured soleras and criaderas from the 18th and 19th centuries, refreshed in the traditional method each year with wine from our own organically farmed estate vineyards (San Cristóbal, San José y El Aljibe) in the Pago Añina, one of three more known pago sites in Jerez designated as Jerez Superior. The wines are produced and aged in our historical estate, a restored house tucked among the vines of El Aljibe.

WHAT MAKES THIS WINE UNIQUE?: This fino comes from a system of four criaderas and one solera, with a median age of over 8 years. The wines used to refresh the fourth criadera comes from our organically farmed estate vineyards in the Pago Añina, from a meticulous clonal selection of more than 200 ancient and mostly forgotten clones of Palomino. The first saca (bottling) of this wine occurred after 2 years resting in the winery before bottling and release.

RATING HISTORY: 94 WA

GRAPE: 100% Palomino Fino

VINIFICATION AND AGEING: From select soleras averaging over 8 years old. Not fined, only lightly filtered. The wine has rested two years in the winery before release. This wine was neither clarified nor stabilized, only lightly filtered before bottling.

PRODUCTION: 440 cases 6-packs

LOCATION, SOIL, CLIMATE: The wines are produced from estate vineyards (San Cristóbal, San José y El Aljibe) in the Pago Añina, and aged at our historical estate, a restored house tucked among the vines of El Aljibe. Jerez is one of the most southerly growing regions and is known for hot dry summers mitigated by the Atlantic Ocean influence. The growing season, spring and summer, are marked by the influence of the Poniente (cool and humid westerly wind) and the Levante (hot and dry wind from the south east). The area receives a predominately high exposure of sunlight hours ranging from 3,000 to 3,200 a season. During the fall winter an average of 600 meters (almost 2,000 ft) of heavy rains drench the parched white loam of chalk and clay known as albariza, which forms a crust and locks in the moisture for summer reserves.

TASTING NOTES We recommend serving chilled in a white wine glass, starting around 45F with optimal consumption reaching 54F. A gentle decanting will help the wine express itself more swiftly.

One may also age this wine in a temperature-controlled cellar. The qualities that develop with time will differ from the young wine, gradually deepening the secondary characteristics and losing the more primary "biological" notes.

ALCOHOL CONTENT: 14.97%

UPC CODE: 8437015799773



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COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS & ELABORADORES

Amontillado Bodegas Poniente



This rare Amontillado sherry is named after the Poniente winds, cool Atlantic western winds. Following the arc of history, winemaker Alberto Orte embraces his family's rich tradition of solera system wines from Montilla-Moriles to create this unparalleled project from El Aljibe. Poniente sherries are the product of the thoughtful blending of precious, treasured soleras and criaderas from the 18th and 19th centuries, refreshed in the traditional method each year with wine from our own organically farmed estate vineyards (San Cristóbal, San José y El Aljibe) in the Pago Añina, one of three more known pago sites in Jerez designated as Jerez Superior. The wines are produced and aged in our historical estate, a restored house tucked among the vines of El Aljibe.

WHAT MAKES THIS WINE UNIQUE?: This Amontillado comes from a system of six criaderas and one solera, with a median age of over 40 years. The wine used to refresh the sixth criadera comes from organically farmed vineyards and has a median age of 10 years.

Unlike others, this Amontillado has not been fortified prior to its entry into oxidative aging, but instead gradually transitioned into the oxidative aging phase of its life thanks to a gradual depletion of flor-sustaining nutrients creating a slow but steady concentration of the wine. This is the *saca* or bottling by one of the few bodegas which ages the wine surrounded by the vineyards giving it an authentic sense of place.

RATING HISTORY: 93 WA

GRAPE: 100% Palomino Fino

PAIRING SUGGESTIONS: We recommend serving chilled in a white wine glass, starting around 45F with optimal consumption reaching 54F. Pair with grilled artichokes, tuna tataki, Croquetas de Jamon, seared chanterelle mushrooms, grilled asparagus and Kafta (Lebanese beef skewers). A gentle decanting will help the wine express itself more swiftly.

The bottle can remain open for one year, although the longer it remains open, the wine may present with a slight haziness which will not affect its taste or texture.

If cellaring for a long time in bottle, we recommend decanting before serving.

VINIFICATION AND AGEING: This Amontillado comes from a system of six criaderas and one solera, with a median age of over 40 years. The wines used to refresh the sixth criadera comes from our organically farmed estate vineyards in the Pago Añina, from a meticulous clonal selection of more than 200 ancient and mostly forgotten clones of Palomino with a median age of 10 years. The wine has rested two years in the winery at El Aljibe before the *saca*.

PRODUCTION: 83 cases (3-packs)

LOCATION, SOIL, CLIMATE: The wines are produced from estate vineyards (San Cristóbal, San José y El Aljibe) in the Pago Añina, and aged at our historical estate, a restored house tucked among the vines of El Aljibe. Jerez is one of the most southerly growing regions and is known for hot dry summers mitigated by the Atlantic Ocean influence. The growing season, spring and summer, are marked by the influence of the Poniente (cool and humid westerly wind) and the levante (hot and dry wind from the south east). The area receives a predominately high exposure of sunlight hours ranging from 3,000 to 3,200 a season. During the fall winter an average of 600 meters (almost 2,000 ft) of heavy rains drench the parched white loam of chalk and clay known as albariza, which forms a crust and locks in the moisture for summer reserves.

ALCOHOL CONTENT: 20.53%

UPC CODE: 8437015799902



Alberto Orte



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COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS & ELABORADORES

Oloroso Bodegas Poniente



This rare Oloroso sherry is named after the Poniente winds, cool Atlantic western winds. Poniente sherries are the product of the thoughtful blending of precious soleras and criaderas from the 18th and 19th centuries, refreshed in the traditional method each year with wine from our own organically farmed estate vineyards (San Cristóbal, San José y El Aljibe) in the Pago Añina, one of three more known pago sites in Jerez designated as Jerez Superior. The wines are produced and aged in our historical estate, a restored house tucked among the vines of El Aljibe.

WHAT MAKES THIS WINE UNIQUE?: This is one of the few bodegas that ages the wine surrounded by the vineyards giving it an authentic sense of place. This Oloroso comes from a system of five criaderas and one solera, with a median age of over 30 years. The wines used to refresh the fifth criadera comes from our organically farmed estate vineyards in the Pago Añina, from a meticulous clonal selection of more than 200 ancient and mostly forgotten clones of Palomino.

RATING HISTORY: 92 WA

GRAPE: 100% Palomino Fino

PAIRING SUGGESTIONS: We recommend serving in a white wine glass, starting around 50F with optimal consumption reaching 57F, pairing with Parillada, NY strip steak, paella de Setas and Morcilla (mushrooms and sausage) or duck ragu over pappardelle.

The bottle can remain open for one year, although the longer it remains open, the wine may present with a slight haziness which will not affect its taste or texture.

If cellaring for a long time in bottle, we recommend decanting before serving.

VINIFICATION AND AGEING: This Oloroso comes from a system of five criaderas and one solera, with a median age of over 30 years. The wines used to refresh the fifth criadera comes from our organically farmed estate vineyards in the Pago Añina, from a meticulous clonal selection of more than 200 ancient and mostly forgotten clones of Palomino.

PRODUCTION: 50 cases (3-packs)

LOCATION, SOIL, CLIMATE: The wines are produced from estate vineyards (San Cristóbal, San José y El Aljibe) in the Pago Añina, and aged at our historical estate, a restored house tucked among the vines of El Aljibe. Jerez is one of the most southerly growing regions and is known for hot dry summers mitigated by the Atlantic Ocean influence. The growing season, spring and summer, are marked by the influence of the Poniente (cool and humid westerly wind) and the levante (hot and dry wind from the south east). The area receives a predominately high exposure of sunlight hours ranging from 3,000 to 3,200 a season. During the fall winter an average of 600 meters (almost 2,000 ft) of heavy rains drench the parched white loam of chalk and clay known as albariza, which forms a crust and locks in the moisture for summer reserves.

ALCOHOL CONTENT: 21.0%

UPC CODE: 8437015799919



Alberto Orte



CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS & ELABORADORES

Palo Cortado Bodegas Poniente



Poniente sherries are the product of the thoughtful blending of precious soleras and criaderas from the 18th and 19th centuries, refreshed in the traditional method each year with wine from our own organically farmed estate vineyards (San Cristóbal, San José y El Aljibe) in the Pago Añina, one of only three pago sites in Jerez designated as Jerez Superior. The wines are produced and aged in our historical estate, a restored house tucked among the vines of El Aljibe.

WHAT MAKES THIS WINE UNIQUE?: This Palo Cortado comes from a system of five criaderas and one solera, with a median age of over 30 years. The wines used to refresh the fifth criadera comes from our estate.

GRAPE: 100% Palomino Fino

PAIRING SUGGESTIONS: We recommend serving in a white wine glass, starting around 50F with optimal consumption reaching 57F.

The bottle can remain open for one year, although the longer it remains open, the wine may present with a slight haziness which will not affect its taste or texture.

If cellaring for a long time in bottle, we recommend decanting before serving.



VINIFICATION AND AGEING: This Palo Cortado comes from a system of five criaderas and one solera, with a median age of over 30 years. The wines used to refresh the fifth criadera comes from our organically farmed estate vineyards in the Pago Añina.

PRODUCTION: 55 cases (3-packs)

LOCATION, SOIL, CLIMATE: The wines are produced from estate vineyards (San Cristóbal, San José y El Aljibe) in the Pago Añina, and aged at our historical estate, a restored house tucked among the vines of El Aljibe. Jerez is one of the most southerly growing regions and is known for hot dry summers mitigated by the Atlantic Ocean influence. The growing season, spring and summer, are marked by the influence of the Poniente (cool and humid westerly wind) and the levante (hot and dry wind from the south east). The area receives a predominately high exposure of sunlight hours ranging from 3,000 to 3,200 a season. During the fall winter an average of 600 meters (almost 2,000 ft) of heavy rains drench the parched white loam of chalk and clay known as albariza, which forms a crust and locks in the moisture for summer reserves.

ALCOHOL CONTENT: 21.0%

UPC CODE: 8437015799926



Alberto Orte