OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

La Antigua Clásico Blanco



La Antigua Clásico is one of Alberto Orte's most enduring historical projects and highlights an underexplored area of DOCa Rioja, the western mountain range of Sierra de la Demanda. Inspired by the winemaking styles of the early 20th century, Alberto emphasizes freshness and minerality, resulting in balanced, long-lived wines.

To achieve this, he works with old-vine Garnacha, Tempranillo, and Graciano in Sierra de la Demanda, south of the Ebro River in Rioja Alta. The north-facing, high-altitude vineyards receive significantly less sunlight than those in the valley, allowing for slower ripening and producing grapes with intensity, balance, and precision.

This approach carries risk and requires meticulous, hands-on viticulture. The area is among the last to harvest in Western Europe, often not until early November. In addition to the cool climate, the vineyards are steep and highly fragmented, making mechanization impossible and requiring all work to be done by hand. The result is a wine of precision and elegance, fresh and expressive now, with strong aging potential.

WHAT MAKES THIS WINE UNIQUE?: La Antigua Clásico Blanco is inspired by the white Rioja winemaking of the 19th and early 20th centuries. Made from heirloom clones of old-vine Viura, Garnacha Blanca and Tempranillo Blanco. Partially aged under flor, La Antigua Clasico Blanco showcases a style that is savory and umami-rich, paying homage to a time when wineries were allowed to add Fino or Manzanilla sherry to the wine to increase structure and stability.

RATING HISTORY: 2019 94WE 'Cellar Selection', 91WS, 92JS; 2018 93WE, 92IWS; 2016 91VM; 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 AGING: Aged for 14 to 18 months - depending on vintage - in a blend of 80% French and 20% American oak barrels; a blend of new and used. 10% of the wine is aged under natural flor: a thin layer of native yeast naturally forming on top of the wine in barrel.

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 Raynolds.

ALCOHOL CONTENT: 12.5%

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