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Atlántida Annius Tinto



Alberto Orte presents Atlántida 'Annius' Tinto, a wine that embodies the essence of both the estate and the vintage, with a name that pays homage to the rich history of the vineyard from which it originates. The name Annius reflects the deep historical roots of the Pago de Añina estate vineyard, whose legacy dates back to the Roman era. The vineyard's name is believed to derive from the Latin toponym (place name) "Annius", honoring the ancient presence of the "Annii" family in Cádiz, as documented in historical records.

Atlántida Annius is an estate wine, crafted exclusively from a blend of indigenous grape varieties grown in the Pago de Añina estate vineyards. These vineyards, either certified organic or in the process of conversion include San Cristóbal, San José, and El Aljibe. The careful selection of the best soils, optimal grape variety combinations, and expert winemaking ensures a wine of exceptional quality, characterized by vibrant freshness and layered complexity.

This wine is a key part of Alberto Orte's innovative project in Jerez, where he has revived a range of ancient grape varieties that were nearly lost to history. The Jerez region is renowned for its fortified wines, but Orte's project has expanded the possibilities by producing still white and red wines from native varieties that existed before the phylloxera outbreak.

Orte's winemaking philosophy emphasizes achieving a balance between nature and the winery, respecting the land's identity while ensuring transparency, varietal expression, and harmony in his wines.

WHAT MAKES THIS WINE UNIQUE?: Atlántida 'Annius', crafted by Alberto Orte, honors tradition while embracing innovation, crafting a wine that embodies the estate's native varieties. This wine seamlessly combines freshness, complexity, and refined aging, reflecting the essence of both the land and the vintage.



RATING HISTORY: 2021 94WE; 2020 95JS, 94VM, 93WE, 93WA, 91TA

GRAPE: It is a blend of several grapes including Tintilla, Vigiriega Negra and Blanca, Palomino Negro, and Melonera, among other varieties in smaller proportions.

PAIRING SUGGESTIONS: This wine pairs well with roasted lamb or beef, enhancing rich flavors with its acidity and tannins. It also complements southern Spain local specialties like Rabo de Toro (oxtail stew) and Atún Rojo (bluefin tuna), enhancing the rich and savory flavors with its acidity and depth.

VINIFICATION AND AGING: The vinification process involves co-fermentation of grape varieties in concrete tanks, followed by 28 days of maceration, and 18 months of aging in barrels of various sizes, with an additional two years in the bottle before release.

ATLÁNTIDA
ANNIUS

Time is the key element in aging this wine. The process purifies the wine, balancing primary with tertiary aromas. Bottling preserves the wine's complexity, allowing it to evolve naturally. The goal is to produce a wine that ages well in the bottle, enhancing its complexity and refinement.

LOCATION, SOIL, CLIMATE: The unique albariza soil of these vineyards consists predominantly of chalk and clay, one of the richest raw materials in Spain and suited perfectly for the climatic conditions of Cádiz. It retains an enormous amount of moisture from the heavy rainfalls (600L on average) in autumn and winter, keeping the vines hydrated during the hot summer months. The southern climate of Jerez is heavily influenced by the sea and two dominant winds: the Levante and the Poniente, which are fundamental in the final period of grape ripening during the months of August and September when the fresh breeze off the water keeps the grapes cool and hydrated.

TASTING NOTES On the nose, it opens with a delicious blend of red and black fruits intertwined with subtle notes of spice and earth. Hints of herbs and floral undertones add layers of depth. On the palate, this wine offers a harmonious blend of acidity, tannin, and alcohol, achieved through the co-fermentation of indigenous grape varieties. The structure is both firm and elegant, with well-integrated tannins providing a silky mouthfeel. The influence of Vigiriega Blanca adds a touch of freshness, perfectly balancing the wine's rich flavors.

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ALCOHOL CONTENT: 14%

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