

La Antigua Clásico Rosé Reserva



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.

GRAPE: 100% Garnacha

VINIFICATION AND AGING: Aged for 60 months

LOCATION, SOIL, CLIMATE: Sustainably grown vines planted from 1940 to 1955. Tended in sandy and limestone soil at 568 m (1,865ft) elevation. The Sierra de la Demanda mountain range is at the western edge of DOCa Rioja, in a series of valleys that border the Ezcaray national forest: remote and untouched.

ALCOHOL CONTENT: 14%

UPC CODE: 8437025118854

