

La Antigua Clásico Crianza



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?: This is a wine that intentionally refers to a style of farming and winemaking that has fallen out of fashion in Rioja – difficult and painstaking work that results in incredibly fresh, elegant wines made in a classic style. Aged far longer than most crianzas, La Antigua Clásico has an elegance and silky texture unusual for this age statement of Rioja.

RATING HISTORY: 2013 93D; 2012 92JS, 91VM; 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 AGING: 24 months in stainless steel tanks plus 24 months in 60% French and 40% American very-old-oak barrels

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.

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%

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