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Atlántida Blanco





ATLÁNTIDA
Blanco

ALBERTO ORTE

Winemaker Alberto Orte is a man of few words and great humility. This reserved demeanor conceals a sharp intellect and profound talent for reinterpreting historical knowledge in innovative ways. This is especially evident in his wines, which serve as historical projects in their own right. By reviving nearly forgotten grape varieties and ancient techniques in Jerez, Orte authentically and purely captures the essence of the region.

Atlántida Blanco is a prime example of this approach, paying homage to his homeland of Cádiz by using a grape that had been absent from Cádiz and Jerez for a century to create a wine with unmistakable provenance. Orte's mission is to achieve balance, aromatic intensity, and a direct connection to the terroir, all of which are exemplified in Atlántida Blanco. Rather than showcasing himself, Alberto allows the sun and chalky soils of southern Spain to tell the story, and this wine does so remarkably.

Atlántida Blanco is a key element of Orte's innovative project in Jerez, which focuses on reviving ancient grape varieties that were nearly lost to history. While Jerez is famed for its fortified wines, Orte's project has expanded its scope by producing still white and red wines from native varieties that predate the phylloxera outbreak. Orte's winemaking philosophy centers on balancing nature and the winery, preserving the land's identity while ensuring transparency, varietal expression, and harmony in his wines.

WHAT MAKES THIS WINE UNIQUE?: Crafted from Vigiriega, a nearly extinct indigenous variety in Jerez, Atlántida Blanco is more than just a wine; it is a historical project that revives a bygone era of winemaking. This wine vividly expresses the terroir of Cádiz, offering a unique and deeply evocative glimpse into the past. Atlántida Blanco is a true journey back in time, capturing the essence of a historical winemaking tradition.

RATING HISTORY: 2022 95TA, 94JS, 93+WA, 93WE; 2021 94WE, 93D, 93JS, 92W&S; 2020 94WE, 90W&S; 2019 94JS; 2018 93VM; 2017 90WS

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

PAIRING SUGGESTIONS: Atlántida Blanco's vibrant acidity and mineral character, balanced with a broad, weighty palate, pair beautifully with richer seafood and poultry dishes. Ideal pairings include grilled mackerel with olives and fresh herbs, or roasted oysters.

VINIFICATION AND AGING: The wine undergoes foot pigeage during fermentation in stainless steel tanks and is then fermented in oak barrels of various sizes using natural yeasts. It is aged for 12 months in the same barrels on the lees, without battonage. Following aging, the wine is racked to stainless steel tanks for 5 months of stabilization before being bottled.

LOCATION, SOIL, CLIMATE: This wine is grown in the Pago Añina estate vineyard, one of Jerez's most coastal vineyards, featuring pure white albariza soil. Historically, the grapes here were used for Manzanilla and Fino due to their fresh maturation, lower alcohol, and clean acidity. The albariza soil, rich in chalk and clay, perfectly suits Cádiz's climate, retaining moisture from autumn and winter rains (650 liters on average) and hydrating the vines through the hot, dry summers. The southern climate is influenced by two key winds, the Levante and the Poniente, which help keep the grapes cool and hydrated during maturation. This late summer moisture, known as Rocío or Blandura, is crucial for completing the grape 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: 12.5%

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