OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Sierra de la Demanda Gran Reserva Tinto



Sourced from old-vine, north-facing parcels in the foothills of the Sierra de la Demanda, this Gran Reserva represents the highest expression of Alberto Orte's work in Rioja. The site's extreme elevation and late harvest window—often into November—allow for exceptional phenolic ripeness and extended hang time, resulting in layered complexity and depth.

Alberto Orte manages every step from budbreak to bottling, ensuring precise vineyard expression. Fermentation and long aging emphasize the traditional Rioja profile: elegant, mineral-driven, and balanced, with structure to age.

This wine builds on the hallmarks of the Sierra de la Demanda range—purity of fruit, freshness, and restrained power—while adding the refinement and longevity expected from a Gran Reserva.

WHAT MAKES THIS WINE UNIQUE?: Produced only in top vintages, the wine undergoes extended aging to highlight its natural structure, minerality, and age-worthiness. It reflects a restrained, site-driven style rooted in historic Rioja practices.

RATING HISTORY: 2015 95WE

GRAPE: Garnacha, Tempranillo, Viura

PAIRING SUGGESTIONS: This Gran Reserva pairs well with richly flavored dishes that complement its depth and structure. Ideal with roasted lamb, dry-aged steak, or braised short ribs. It also matches well with mushroom-based dishes, mature cheeses, and slow-cooked stews like oxtail or veal shank.



VINIFICATION AND AGING: Harvested in early November, among the latest in Rioja. Whole cluster fermentation follows a 48-hour cold maceration, lasting 28 days. Aged 18–19 months in French oak, with the first 6 months on lees. Bottle-aged for over 8 years, exceeding the Gran Reserva requirement of 24 months in barrel and 36 in bottle.

LOCATION, SOIL, CLIMATE: Sustainably grown very-old vines planted from 1930. Tended in red silica soil at 700 m (2, 296 ft) elevation, which is 400 ft higher than many vineyards of Rioja Alta. Average temperature during the April to October growing season is 16.3 C (61.5 F). Annual rainfall is 465 mm (18.3 in).



TASTING NOTES Aromas of dried cherry, black plum, and tobacco leaf lead into layers of leather, spice, and forest floor. On the palate, the wine is structured and refined, with firm yet integrated tannins and a core of dark fruit. Notes of cedar, dried herbs, and mineral emerge with air, reflecting the long aging and high-altitude origin. The finish is long, balanced, and savory, with lingering spice and freshness.

ALCOHOL CONTENT: 14%

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