

La Antigua Clásico Blanco 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.

WHAT MAKES THIS WINE UNIQUE?: La Antigua Clásico Blanco Reserva draws inspiration from the white Rioja winemaking traditions of the 19th and early 20th centuries. Made from heirloom clones of old-vine Viura, Garnacha Blanca, and Tempranillo Blanco, it is partially aged under flor to develop greater depth, texture, and complexity. Savory and rich in umami, this Reserva pays homage to a time when Rioja wineries could add Fino or Manzanilla to white wines to enhance their structure and stability.

GRAPE: 70% Viura, 20% Garnacha Blanca, 10% Tempranillo Blanco. Vines planted since 1965. Tended in red silica soil at 700 m (2,296 ft) elevation.

VINIFICATION AND AGING: Aged for 50 months in a combination of new and used oak barrels, composed of 80% French and 20% American oak. Ten percent of the wine is aged under natural flor, a thin layer of native yeast that forms naturally on the wine's surface in barrel.

LOCATION, SOIL, CLIMATE: Sustainably grown vines planted since 1965. Tended in red silica soil at 700 m (2,296 ft) elevation.

TASTING NOTES The mature nose reveals preserved Meyer lemon, toasted grain, candied ginger, dried flowers, and beeswax, framed by a mineral undertone. Fleshy and dry on the palate, with concentrated citrus, baked orchard fruit, honey, and tarragon. Bottle age has softened its texture and added savory complexity while preserving its freshness. The finish is spicy and long, with lingering notes of bitter pear skin, candied ginger, and toasted nuts.



ALCOHOL CONTENT: 12%

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