OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

La Antigua Clásico 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?: A classic style Rioja produced from high elevation vineyards located in the Sierra de la Demanda area of the Rioja appellation. Old vines of Garnacha planted since 1940. Vines are tended in mineral soils of red silica, which are very unique and rare in Rioja.

RATING HISTORY: 2015 91WE; 2014 90JS; 2012 94WE, 92JS, 91IWR, 91D; 2010 91JS, 91VM, 92+VFTC; 2008 94JS

GRAPE: 60% Garnacha, 30% Tempranillo, 10% Graciano. Vines planted from 1940 to 1955. Tended in red silica sandy soil at 700 m (2,296 ft) elevation

PAIRING SUGGESTIONS: This wine pairs well with braised meats, roasted mushrooms, stewed beef, duck and game.

VINIFICATION AND AGING: 72 months in 60% French and 40% American oak barrels and 10 months in bottle.

LOCATION, SOIL, CLIMATE: Vines planted from 1940 to 1955. Tended in sandy, limestone soil and red silica at 700 m (2,296 ft) elevation. The average temperature during the April to October growing season is 22C (71.6F). Annual rainfall: 210 mm (8.3 in).

TASTING NOTES Deep red. Lively smoke- and spice-accented cherry and red berry aromas are complemented by floral oil, game and pipe tobacco flourishes. Seamless and focused on the palate, offering juicy raspberry and bitter cherry flavors that become sweeter with air. Shows very good energy and suave floral character on a long, fruit-driven finish that's given shape by well-integrated tannins. -- Josh Raynolds

ALCOHOL CONTENT: 13.5%

UPC CODE: 843701318924