

## Alberto Orte La Antigua Clásico Crianza Rioja Spain 2013

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2013  
**GRAPE** Tempranillo/Blend  
**GEOGRAPHY** Europe  
**COUNTRY** Spain  
**LARGER REGION** Rioja

### Rationale

The most legacied red wine region of Spain, Rioja is one of the purest examples of Tempranillo, found across the country (under varied synonyms) and in neighboring Portugal. While it can be blended with other regional grapes, its distinct personality always shines through - especially in Rioja.

Tempranillo's signature fruit flavors are cherry and berry. It is uniquely built, often with the structure of Cabernet Sauvignon, but also with the soft fruitiness of Grenache, and the acidity of Pinot Noir. Also pronounced in Rioja is the complex flavor profile of the local Tempranillo's 'Balsamico' - a combination of some eighteen flavors, ranging from oregano to incense, and chamomile to fennel.

Oak is always a consideration—many Rioja reds are unoaked (commonly referred to as Joven), while we see many wines with some oak (Crianza), and other examples amply-wooded (Reserva) or even oakier with accompanying extended bottle age (Gran Reserva). The oak of choice is frequently American and the wine's signature oak profile including vanilla, coffee bean, fennel/dill, and spice.

Born in Madrid to a viticulture and winemaking family, Alberto Orte is a force to be reckoned with, producing truly compelling and ambitious wines that have firmly established him as one of the most talented up and comers of the next generation of Spanish winemakers. In addition to co-founding US importer Olé & Obrigado, Alberto has also dedicated a huge portion of his life to discovering great terroirs, resurrecting ancient clones, and replanting nearly extinct grape varieties that would otherwise be lost to modernity.

### Sight

**BRIGHTNESS** Day Bright  
**CLARITY** Clear  
**COLOR DEPTH** Light  
**COLOR** Garnet  
**RIM VARIATION** Salmon  
*Stained Tears: None*

### Structure

**RESIDUAL SUGAR** Dry  
**ACID** Med+  
**ALCOHOL** Medium  
**TANNIN** Medium  
**TEXTURE** Round / Smooth  
**FINISH** Med+  
**COMPLEXITY** Med+

### Aroma & Taste

**RED FRUIT** Red Currant • Red Plum • Red Raspberry • Red / Sour Cherry • Strawberry  
*Condition: Ripe, Raisinated / Dried*

**BLACK FRUIT** Black Raspberry • Black Cherry • Blackberry • Black Plum *Condition: Ripe, Raisinated / Dried*

**FLORAL** Potpourri • Rose *Condition: Dried*

**GREEN VEGETABLE** Dark Leafy Greens

**OTHER VEGETABLE** Mushrooms (Brown) • Peppers (Red/Yellow) • Fennel / Anise • Tomato Leaf

**HERBAL** Tea Leaf / Bergamot • Rosemary • Mint / Eucalyptus • Oregano

**OTHER SPICES** Curry • Licorice (Black) • Licorice (Red) • Green Peppercorn • Paprika / Pimenton

**ORGANIC EARTH** Forest Floor

**INORGANIC EARTH** Mineral / Rock

**ANIMAL** Leather

**OAK AGING** Yes *Oak Intensity: High*

**OAK INFLUENCE** Dill • Sandalwood • Sawdust • Vanilla • Toast

**OXIDATION/NUTTINESS** Almond / Marzipan • Walnut

**CHEMICAL COMPOUNDS** Oxidation