



## Orto Vins

2021 Blanc d'Orto

Region: Montsant

Soil: Clay, limestone, schist

Elevation: 300-450m

Vinifera: 100% Granacha Blanca.

Winemaker: Joan Asens

**Vineyard** 60 years old vines. Organically and biodynamically farmed plots that Joan and co own – collectively 24ha. They're meticulous viticulturalists to the point of hand-picking out every raisin out of each cluster to ensure freshness, prior to harvest of the dry wines – like a sweet green harvest. Joan also adheres to the biodynamic calendar, as well as using applications that withhold that standard.

**Production:** Hand-picked, dry-farmed, 70% destemmed, 30% whole cluster, soaks on skins for 24 hours before being racked into inox for native fermentation (3-4 months). After resting on lees an additional 3 months, the wine is racked, lightly filtered and bottled.

### Vintage

2021 was a very good vintage with sufficient rainfall throughout the entire growing season hydrating the vineyards resulting in an 8% increase in yields over 2020. A slow mild, relatively dry winter (save for one heavy snowfall that delayed pruning) and spring led to a longer, slower, more mild Mediterranean harvest cycle. Overall, 2021 can be characterized as a subtle, fresh, ready to pop and drink vintage. Lower in alcohol and higher in acid, even for the vertical wines of Orto Vins.

### Wine

The nose is clean with primary beeswax, musk melon, chamomile, Asian pear – fruit complexity far exceeding the expectation of the grape. Garnatxa Blanca elegance refined with a lacy medium body fresh acidity (higher than expected for the variety) honeysuckle, chamomile on palate. Noticable length on a briny finishes and terroir terroir. Incredible textures. Chablis sunshine.