

**WINEMAKER**

Joan Asens

FARMING

Biodynamic

VARIETALS

Garnacha Blanca

FEATURES

Bottle, Cork

AVAILABLE SIZES (L)

0.750



Orto Vins 'Blanc D'Orto'

SPAIN, MONTSANT



WINERY OVERVIEW

The meticulous, eccentric, and dedicated Joan Asens has been an influential wine authority in Catalunya for more than two decades, and as a professor of lunar cycles at the local winemaking University in Falset, he is considered a “guru of biodynamics.” With a vibrancy and freshness unmatched in the DO, the seamless wines of Orto Vins generally have a brighter finish, lower alcohol, and softer, floral, even elegant tannins.

Part of the [La Luz](#) portfolio

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. 300-450m of elevation.

TERROIR

Clay, limestone, schist soil.

VINIFICATION

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).

AGING

After resting on lees an additional 3 months, the wine is racked, lightly filtered and bottled.

TASTING NOTES

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.

