



#### WINEMAKER

Joan Asens

#### FARMING

Biodynamic

#### VARIETALS

Garnacha Blanca

#### FEATURES

Bottle, Cork

#### AVAILABLE SIZES (L)

0.750



## Orto Vins

### 'Blanc D'Orto Brisat'

SPAIN, MONTSANT

 WHITE

#### 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

80-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. 300m of elevation.

#### TERROIR

Clay, limestone, chalk soil.

#### VINIFICATION

70% destemmed, 30% whole cluster. 30% of the juice remains in contact with 100% of the skins from the first saignée of Blanc, protecting the remaining juice from oxidation for another 7-8 days, allowing the fermentation to begin. The juice and skins then go to press. Allows for concentration and freshness.

#### AGING

Once native fermentation is complete, the wine spends 6 months resting in neutral 10-15 year old barrels.

#### TASTING NOTES

Light yellow golden delicious apple, Asian pear, fennel. Mediterranean concentration, fresh herbs and white pepper aromas pop on palate. Salty lemon and chamomile surrender to an excellent grip, with medium body and a melded tension that makes this wine mouthwatering and luscious. A wonderfully, lip-smacking gastronomic wine.

