



WINEMAKER

Joan Asens

FARMING

Biodynamic

VARIETALS

Grenache (Garnacha), Picapoll, Samsó, Ull de Llebre

FEATURES

Bottle, Cork

AVAILABLE SIZES (L)

0.750



Orto Vins

Orto Tinto

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

10-90 years old vines, 12 different vineyards, ecologically certified, biodynamically farmed, regenerative vineyards within select plots. Owned and operated by a band of 4 meticulous farmers to the point of picking out every raisin out of every cluster, pre-harvest, to ensure freshness. Joan and team are devoted to the biodynamic calendar, as well as using the applications that withhold those standards. Vineyards are 70 - 200m of elevation.

TERROIR

Clay, Limestone, ‘Llicorela’ Schist soil

VINIFICATION

70% destemmed, 30% whole cluster, soaks on skins for 29 days, one lunar cycle, before crush.

AGING

The wine is then pressed and returned to tank where it spends 6 months on the lees to be later aged for 6 months in 8+ year old French barrels.

TASTING NOTES

Dark ruby. A restrained nose offers delicate hints of raspberry, rosemary, rocks, black plum and fig compote. Baking spices on the palate soften the medium bodied, serious grip, the early harvest retains the freshness. The tannin and restraint this wine shows suggests that long term aging could truly enhance our ability to see the power and finesse of the vintage. The bodacious blue fruit famous from Priorat offers the finesse and vertical minerals that makes Montsant magic.

