

Orto Vins 'Origen' 2024

REGION: Montsant

SOIL: Clay, granitic sand Elevation: 130-200m

VARIETIES: 70% Garnacha Blanca, 30% Picapoll Blanco

WINEMAKER: Joan Asens

VINEYARD: Garnacha from 2 ecologically certified, bio-dynamically farmed and regenerative parcels in La Plana (more than 40 years old) y 30% Picapoll from El Mas de la Notaria. Owned and operated by meticulous farmers to the point of picking out every raisin out of every cluster, pre-harvest, to ensure freshness. Joan Asens is devoted to organic farming, following the biodynamic calendar, and using all natural applications that uphold those strict standards.

PRODUCTION: 70% destemmed, 30% whole cluster, native fermentation in 3000 Liters stainless steel (following the biodynamic calendar) infused on the skins for 58 days, with only 3 times of batonnage. Bottled with only 10mg/l de SO₂, and without filtration.

VINTAGE: 2024 is considered to be the driest harvest in 50 years with a drought ridden winter, a cool spring, and a hail storm on the 23rd of April that damaged a small percentage of vines. The hot, dry summer helped concentrate the sugars and enhanced the aromatics with perfumed wines with deep concentration and soft tannins to counter the longer skin contact.

WINE: Savory, dried apricots, bitter tangerine peel, mandarins, dried flowers, raw honey, creamy, nerve, zip and vigor, this skin infused white Garnacha is interesting and spicy while remaining lively, layered and textured. Very gastronomic, holding up to richer foods that need structure.

PRODUCTION: 2066 bottles

