



Orto Vins

'Les Argiles' Negre 2021

Region: Montsant

Soil: Clay, granitic sand

Elevation: 90-190m

**Vinifera: 90% Garnacha,
10% Cariñena**

Winemaker: Joan Asens

Vineyard 15-75 years old, ecologically certified, bio-dynamically farmed and regenerative vineyards in the parcels of Era, Planes, Obagues and Palell. 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 the biodynamic calendar, as well as using natural applications that withhold those strict standards.

Production

70% destemmed, 30% whole cluster, native fermentation in inox for 29 days (biodynamic calendar). The wine is then racked into another stainless tank for brief 2-3 months on the lees before going into neutral French oak for and additional 3 months. Nothing is added to the wine except SO₂ at bottling.

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

A bright and savory Garnatxa with a juicy pop of bright cherry and other fresh red fruits. Medium bodied with good acidity and structure, the fresh herbs and black peppercorn, keep it lively and wonderfully paired with food. Roses and potpourri with bursts of fresh Mediterranean herbs, framboise and cocoa fill the senses.

Production: 5391 bottles