



Orto Vins

<u>Country</u>	Spain
<u>Region</u>	Tarragona
<u>Appellation</u>	Montsant
<u>Producer</u>	Joan Asens
<u>Year Founded</u>	2008
<u>Farming</u>	Biodynamic
<u>Harvest Method</u>	Manual
<u>Total Estate Size</u>	30 ha
<u>Website</u>	www.ortovins.com
<u>Social Media</u>	Instagram: @asensmasdeu



The meticulous, eccentric, and dedicated Joan Asens has been an influential wine authority in Catalunya for more than two decades. As a professor of lunar cycles at the local winemaking University in Falset, he is considered a "guru of biodynamics." At the helm of viticulture and vineyard management for the acclaimed Alvaro Palacios in Priorat for nearly 18 years, Joan Asens played a vital role in the creation of some of Spain's most elite wines. His return home to Masroig, Montsant in 2009, to cultivate his friends' and family's old vines, has proved no exception. 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, elegant tannins.

Joan and three of his childhood friends are dedicated to elaborating pure wines following the traditional farming philosophies of their great grandparents and honoring the biodynamic cycle of the moon. Leaving no grape behind, Joan begins a trickle harvest 6 weeks ahead of most, with daily picking and subsequent drying of all the little raisins that have developed within each cluster of the sun drenched bunches. From these *early* harvested, concentrated and dried grapes, Orto Vins makes two (a white and a red) very luscious dessert wines with a mild 15% alcohol. With each harvest pass through the vineyard the vine's energy focuses on the remaining fruit so that each grape is harvested at their optimum physiological ripeness. Not at all green, and never raisinated at the time of final harvest, Orto Vins is a true vineyard selection.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil</u>	<u>Elevage</u>	<u>Production</u>
Les Argiles d'Orto Vins Blanc	93% macabeo, 7% garnacha blanca	60 years	clay	stainless steel	300 cases
Les Argiles d'Orto Vins Negre	90% garnacha, 10% cariñena	43 years	clay, granitic sand	old French oak	600 cases
Les Argiles d'Orto Vins Rosat	100% garnacha	18 years	clay, granitic sand	stainless steel	120 cases
Blanc d'Orto 'Flor'	100% garnacha blanca	60 years	clay	stainless steel	300 cases
Blanc d'Orto 'Brisat'	100% garnacha blanca	60 years	clay	oak barrels	80 cases
Les Comes d'Orto	50% garnacha, 45% cariñena, 5% tempranillo	50 years	clay, granitic sand	older barrels	300 cases
La Carrerada	100% cariñena	82 years	clay, granitic sand	1-4 year old barrels	70 cases
Palell	100% garnacha peluda	68 years	clay, granitic sand	1-4 year old barrels	60 cases
Les Pujoles	100% tempranillo	38 years	clay, granitic sand	1-4 year old barrels	60 cases
Les Tallades de Cal Nicolau	100% picapoll negre	148 years	clay, granitic sand	1-4 year old barrels	70 cases
Dolc d'Orto Blanc	100% garnacha blanca	60 years	clay, granitic sand	stainless steel	55 cases
Dolc d'Orto Negre	100% garnacha	50 years	clay, granitic sand	stainless steel	65 cases

Les Argiles d'Orto Vins Blanc - Hand harvested, 30% whole cluster, 24 hour maceration, native yeast fermentation in stainless steel. 6 months aging on lees. Naturally stabilized by winter cold. Bottled in June.

Les Argiles d'Orto Vins Negre - Hand harvested, 30% whole cluster, 28 day maceration in stainless steel. Wine is moved to another stainless tank for malolatic and three months' aging on lees. Then moved to four year old French oak barrels for three months. Wine is filtered before bottling.

Les Argiles d'Orto Vins Rosat - Hand harvested two weeks ahead of red wines. Six hours maceration before pressing. Racked off coarse lees after 24 hours, natural yeast fermentation in stainless steel. On lees for six months, naturally stabilized by winter cold. Bottled in June.

Blanc d'Orto 'Flor' - Hand harvested, partially destemmed, 24 hour maceration in stainless steel. Wine is then moved by gravity to another stainless tank for fermentation with natural yeasts. Battonage of lees for 6 months.

Blanc d'Orto 'Brisat' - Hand harvested, partially destemmed, 24 hour maceration in stainless steel. Fermentation begins for three days while on coarse lees. Then it is pressed and moved to 500 liter oak barrels. Battonage for six months before bottling.

Les Comes d'Orto - Hand harvested, 28 day maceration, natural yeast fermentation in used 500 liter barrels. Aging for 12, 28 day lunar months, takes place in 3-4 year old, 225 liter barrels. Then moved to tank for a second winter before bottling.

La Carrerada - Cariñena vines planted in 1936 to 1.29 ha in the Les Sorts area of Masroig. Hand harvested, fermentation with natural yeasts in 500 liter barrels, followed by a 28 day maceration before pressing. Wine ages for 12, 28 day months in 1-4 year old 225 liter barrels.

Palell - Garnacha Peluda vines planted in 1950 in the El Palell estate in the north of El Masroig. Hand harvested, fermentation with natural yeasts in 500 liter barrels, followed by a 28 day maceration before pressing. Wine ages for 12, 28 day months in 1-4 year old 225 liter barrels.

Les Pujoles - Tempranillo vines planted in 1980 to 0.7 ha in the Les Sorts area of El Masroig. Hand harvested, fermentation with natural yeasts in 500 liter barrels, followed by a 28 day maceration before pressing. Wine ages for 12, 28 day months in 1-4 year old 225 liter barrels.

Les Tallades de Cal Nicolau - Picapoll Negre vines planted in 1870 to 0.17 ha in the municipality of Garcia. Hand harvested, fermentation with natural yeasts in 500 liter barrels, followed by a 28 day maceration before pressing. Wine ages for 12, 28 day months in 1-4 year old 225 liter barrels.

Dolc d'Orto Blanc - Made mainly from the raisins of garnacha blanca. Grapes are dried for 42 days before pressing.

Dolc d'Orto Negre - Made from raisins of garnacha picked separately in the vineyard before the general harvest. Fermentation on skins for 28 days.