

Atlántida Tintilla



Atlántida is a remarkable red wine from Jerez, Spain's renowned historic grape-growing region known for its solera aging system for sherry wine. Less well-known, however, are the exceptional vineyard sites across the region, where nearly forgotten grape varieties are being cultivated again, producing some of Spain's finest wines today.

Historically, Jerez was home to over 80 different grape varieties before phylloxera devastated the area, leading to a shift toward cultivating a single productive strain of Palomino, the base grape for dry sherry. Among the pre-phylloxera varieties, Tintilla stands out as a unique, long-cycling grape that perfectly captures the mineral, salty, and chalky characteristics of the albariza soil in Jerez's coastal terrain. Its meticulous cultivation and limited production make it a key component of Alberto Orte's innovative project in this region.

Orte's winemaking philosophy focuses on harmonizing nature and the winery, preserving the land's identity while ensuring transparency and varietal expression in his wines.

WHAT MAKES THIS WINE UNIQUE?: Atlántida is a rare dry red wine crafted from the nearly extinct Tintilla grape variety in the Sherry region. The wine benefits from the albariza soil, a pure white chalk unique to the region. Starting with the 2022 vintage, Alberto Orte found that Tintilla grapes from his El Aljibe estate surpassed those from the Pago de Balbaína vineyard. To achieve the best expression of Tintilla, Alberto now sources grapes from his estate, which includes three vineyards: San Cristóbal, San José, and El Aljibe.

RATING HISTORY: 2022 94JS, 93WA; 2021 93JS; 2019 94JS; 2017 94JS, 91WS; 2016 93JS, 93VM

GRAPE: 100% Tintilla which is an ancient variety most similar to Tinta Miuda from Portugal, and also likened to the more famous Graciano of Rioja. Organically grown vines planted since 1992. Tended in albariza soil at 70m (230 ft) elevation.

PAIRING SUGGESTIONS: This wine is incredibly versatile, and pairs with hard cheeses like pecorino, pork tenderloin with rosemary, beef or tuna tartare.

VINIFICATION AND AGING: The grapes are hand-harvested at night to ensure maximum freshness. They undergo fermentation in oak vats with 90% whole cluster and 10% de-stemmed fruit, experiencing two daily rackings and two pump-overs over a 28-day maceration period. After pressing, the juice is transferred to 1–2-year-old 500-liter French oak barrels for one year. It is then moved to 3–4-year-old 225-liter barrels for an additional 6 months before bottling, totaling 18 months of aging.

LOCATION, SOIL, CLIMATE: The unique albariza soil in these vineyards, rich in chalk and clay, is ideal for Cádiz's climate. This soil retains substantial moisture from the 600 liters of average rainfall during autumn and winter, ensuring vine hydration through the hot summer months. The southern climate of Jerez is shaped by the sea and two key winds: the Levante and the Poniente. These winds are crucial during the final ripening phase in August and September, as their cool, maritime breezes help keep the grapes refreshed and hydrated.

TASTING NOTES Dusty albariza chalk supports aromas of Italian plum, dried black cherry, and green herbs like rosemary and sage. Hints of sea breeze and minerality reminiscent of bluefin tuna are present. As the wine opens, wild fruits emerge, giving way to a palate that is light, lifted, and elegant. It offers mouthwatering acidity, persistent flavor, and integrated tannins. The wine reveals restrained red and black fruits, candied violet, rooibos, and subtle notes of oregano and Darjeeling tea on the finish.

ALCOHOL CONTENT: 14.5%

UPC CODE: 8437008409085



ATLÁNTIDA
VINO DE LA TIERRA DE CÁDIZ

ORTE