

BODEGAS ORDÓÑEZ S.L.
D.O. RIBERA DEL DUERO



History

D.O. Ribera del Duero is a region with a somewhat tragic recent history. For many years, this region was poised to launch itself into the 20th century with a new history, characterized by the production of extremely bold yet elegant red wines, based on the local clone of Tempranillo, known as Tinto Fino. However, many of the region's highest quality wineries abandoned old vineyards and serious winemaking techniques for a more commercial strategy, ripping up old clone vineyards to replant at lower altitudes with more productive clones of Tempranillo and other international grapes on irrigated trellises.

Jorge saw this as a shame, because Tinto Fino produces one of the boldest yet most elegant wines in Spain, especially when planted at extremely high altitudes in calcareous clay soils that Ribera del Duero is rich with. Bodegas Ordóñez has a small project in Ribera del Duero where they focus on producing extremely high quality entry level Ribera del Duero from authentic, old clone vineyards. Bodegas Ordóñez rents space at a local winery in Pedrosa del Duero, and owns two vineyards from which it vinifies Tineta and Avante.

Vineyard

Avante is produced from an incredible single vineyard called Pago La Nava, planted in 1960 on calcareous clay soils at the viticultural limit of Ribera del Duero. This vineyard is planted with the original clone of Tempranillo that is indigenous to Ribera del Duero, known as Tinto Fino or Tinta del País. The vineyard is located at almost 800M above sea level – grapes can grow no higher in these conditions because the mesoclimate is so cold. For decades in the 1980's and 1990's, there was a host of wineries in Ribera del Duero that were producing incredible wines from this indigenous clone. Unfortunately, most of these producers abandoned the original clone that made this region special, and replanted their vineyards with more productive commercial clones of Tempranillo. Avante captures the traditional expression of high altitude Tinto Fino planted on calcareous clay soils.

Winemaking

The grapes are hand harvested and sorted rigorously at the winery. Fermentation occurs with wild yeasts in five-ton open top stainless steel fermenters. The grapes from this vineyard are extremely high quality so there is very little effort to extract color and tannin. Pumpovers are gentle and the maceration lasts no longer than ten days. The wine is pressed extremely slowly and finishes primary fermentation and begins malolactic in second use French oak barrels. It is aged for 16 months before release. An extremely powerful yet elegant expression of the original vineyards from Ribera del Duero.



Press

2014	90pts	Robert Parker	Wine Advocate
2014	91pts	Josh Raynolds	Vinous
2012	91pts	Josh Raynolds	Vinous