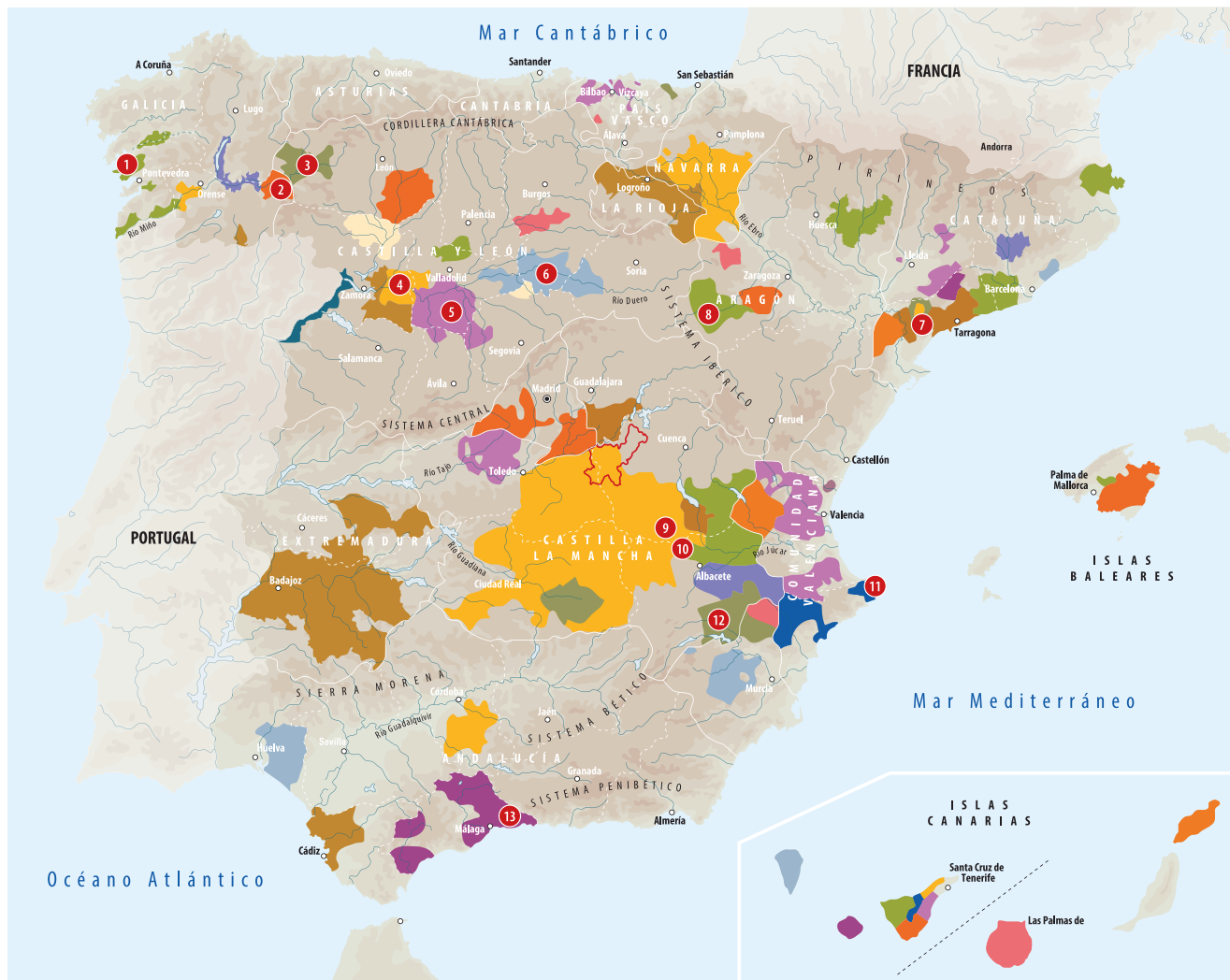




GRUPO
JORGE ORDOÑEZ





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Biography



The state of Spanish wine in the United States in 1987, when Jorge Ordoñez arrived, was bleak, epitomized mostly by cheap sherry and tired Rioja gathering dust on the wine shops' lower shelves. Having grown up in a family wine business – from loading trucks to evaluating barrel samples to making deals, he quickly recognized the potential for Spanish wine in America for what it was. But in order for his vision to succeed, changes had to occur on both sides of the Atlantic.

On the American side, a lifetime's worth of misperception had to be overturned. The conventional wisdom had it that Spanish wine was pale, flat, low quality, funky and cheap. Ordoñez knew that some of this resulted from factors external to the wines, such as poor storage and transport conditions and inept marketing. He revered the wines of his homeland and was one of the few to recognize the vast international potential of its old vines and dry-farmed vineyards. But, seeing the trends toward modernity in other countries, he also recognized that Spanish winemaking itself needed revitalization: some traditional methods needed updating, yields needed to be lowered, cleanliness promoted. Ordoñez's modus operandi was to preserve the wines' heritage and Spanish character while coaxing them into line with the late 20th-century palate. There was risk involved. Instead of pandering to internationalist trends, Ordoñez took the bold step of challenging the American palate by being the first to introduce exotic wines like Albarino, Txakoli and Godello to a market that knew little more than sangria.

Ordoñez became known as an obsessive crusader for the careful handling of wine. Likewise, he brazenly demanded major improvements in the method of transporting and storing the wine before it reached the consumer. To that end, Fine Estates From Spain was the first company to have a refrigerated warehouse in Spain and refrigerated shipping and proper storage from wineries, transporters and merchants. An uphill battle for a decade before the market perception slowly began to change, it wasn't until the late 1990's that Spanish wines were finally recognized as a top quality product. Yet even as Americans were just becoming aware of names like Ribera del Duero and Rías Baixas, Ordoñez was already pioneering in new areas where potential was vast but winemaking tradition was rustic. In unheralded regions like Jumilla, Calatayud and Montsant, Ordoñez partnered with his most talented winemaking partners to create new wines where none existed, wines infused with Spanish spirit and terroir, yet firmly in line with modern taste sensibilities. And ultimately that has become the new perception of Spanish wine—authentic yet modern. In creating a market for Spanish wine where once there was none, and in helping Spanish winegrowers believe that their wines deserve a place alongside the greatest wines of Europe and America.

Jorge has quite a list of achievements; twice named one of 20 wine personalities of the year by Robert Parker he was awarded The Golden Grape Award in 1997 by Food & Wine Magazine and in Spain he was given the premier de Nacional de Gastronomía de Victor de la Serna and the Academia Española de Gastronomía in 1997 as well. In 2008 Jorge was named Luminary of the year at the Nantucket Wine Festival, the first time the award had been bestowed.

Bodegas Ordoñez S.L. ~ Ribera del Duero

D.O. Ribera del Duero

Wines: Tineta, Avante

Ownership: Bodegas Ordoñez, S.L.

Founded: 2010

Location: The winery is located in the town of Pedrosa de Duero in the province of Burgos on the northern bank of the Duero River. The town is in the central part of the D.O. Ribera del Duero.

D.O.: D.O. Ribera del Duero

Grape Source: The Tinto Fino vineyard of La Nava, used for Avante, spans 18 acres (7.3 ha.) and was planted before 1960. El Carril Tinto Fino vineyard, used for Tineta, extends over 27 acres (11 ha.) and was planted between 1975 and 1985. Both vineyards were planted in the vaso system. The south facing vineyards are found at an altitude of 802 m (2400 ft.) above sea level.

Soil: El Carril vineyard has alluvial soil that is a mixture of clay, sand, and gravel. La Nava vineyard soils are clay with a good amount of chalk.

Climate: The central plateau has Continental climate with little rainfall throughout the year. The high altitude creates significant swing in temperatures between night and day. In the winter, you will see snow and ice. The area is subject to late frosts in the spring and early frosts in the fall which makes for a short growing season in which Tinto Fino thrives.

Vinyard Age: The vineyard for Avante, La Nava, was planted before 1960. For the wine Tineta, the vineyard El Carril, was planted between 1975 and 1985.

Vinification: Tineta was fermented in stainless steel and then transferred and aged in 3-year-old barrels for 7 months. Avante was stainless-steel fermented and underwent malolactic fermentation in barrel. It was aged in 40% American and 60% French oak barrels for 22 months before being bottled without filtration.

Bodegas Ordoñez S.L. ~ Ribera del Duero

D.O. Ribera del Duero



**Bodegas Ordoñez S.L. ~
Ribera del Duero**



Tineta

Current Vintage: 2012

Region of Origin: D.O. Ribera del Duero

Grape Varietal: 100% Tinto Fino

Additional Information: The winery is located in the town of Pedrosa de Duero in the province of Burgos, on the northern bank of the Duero River. The town is located in the central part of the D.O. Ribera del Duero. The south facing vineyards are at 802 m (2400 ft.) above sea level.

The grapes for this wine come from a vineyard that was planted between 1975 and 1985 called El Carril, which spans 27 acres (11 ha.). The soils are alluvial with a mixture of clay, sand, and gravel.

Tineta was fermented in stainless steel and then transferred and aged into 3-year-old barrels for 7 months.

Production: 4,000 cases

Reviews:

2013

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

89pts

2012

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

91pts

2011

Robert Parker, The Wine Advocate, #203 Oct 2012

91pts

Bodegas Ordoñez S.L. ~ Ribera del Duero



Avante

Current Vintage: 2011

Region of Origin: D.O. Ribera del Duero

Grape Varietal: 100% Tinto Fino

Additional Information: The winery is located in the town of Pedrosa de Duero in the province of Burgos on the northern bank of the Duero River. The town is in the central part of the D.O. Ribera del Duero. The south facing vineyards are of 802 m (2400 ft.) in altitude.

The grapes for this wine come from a vineyard planted before 1960 called La Nava, which spans 18 acres (7.3 ha.). The soils are composed of clay with a high concentration of chalk.

Tineta Avante was stainless steel fermented and underwent malolactic fermentation in barrel. It was aged in 40% American and 60% French oak barrels for 22 months before being bottled unfiltered.

Production: 2,000 cases

Reviews:

2012

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

91pts

2011

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept 2012

90pts

2011

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

91pts

2010

Robert Parker, The Wine Advocate, #203 Oct 2012

92pts

2010

Josh Reynolds. Stephen Tanzer's International Wine Cellar, Sept 2012

91pts

Bodegas Ordoñez S.L. ~ Toro

Vatan and Triton Tinta de Toro are made in D.O. Toro and Triton Mencia is in D.O. Bierzo.

Wines: Vatan, Triton Tinta de Toro, Triton Mencia

Ownership: Bodegas Ordoñez, S.L.

Founded: Founded in 2010

Location: The winery is located in the town of Toro in the Province of Zamora.

D.O.: Vatan and Triton Tinta de Toro are made in D.O. Toro and Triton Mencia is in D.O. Bierzo.

Grape Source: Vatan comes from 6 Ha. (14.83 acres) of vineyard planted in 1943, however, there is a 1 Ha. (2.47 acres) plot within this vineyard that was planted in 1910. The average yield of the vineyard is approximately 1 ton/Ha. (0.45 ton/acre).

Triton Tinta de Toro comes from 10.5 Ha. (25.95 acres) of vineyards located in the town of Morales de Toro, at 800m (2,400 ft.) above sea level. One plot is 6.5 Ha. (16.06 acres) and was planted in 1963, the other is 4 Ha. (9.88 acres) and was planted in 1956. All vineyards were planted in the vaso system. Average yields are approximately 2 tons/Ha. (0.81 tons/acre.)

Triton Mencia comes from two vineyards planted in the vaso system that total 6.4 Ha. (15.81 acres); one plot planted in 1942 is 3 Ha. (7.41 acres) the other is 3.4 Ha. (8.40 acres) and was planted in 1935. Both vineyards yield approximately 2.5 – 3 tons/Ha. (1.01 -1.21 tons/acre).

Soil: The vineyards in Toro are primarily sand intermixed with variable levels of alluvial gravel. The subsoil is red clay. The clay allows for moisture retention, which is crucial in the summertime. If it wasn't for the clay subsoil, the vines would not be able to survive in these arid conditions. Due to the sandy soil, many of the vines in Toro were able to resist phylloxera, and as a result, many of the vines we use are ungrafted. The Mencia mountainside plots are predominately slate soils.

Climate: The climate in Toro is continental with a cold winter. Due to the high altitude, the temperature fluctuations in the summer are drastic between night and day. The dry weather lowers yields drastically. The climate in Bierzo is Atlantic, with high levels of

Bodegas Ordoñez S.L. ~ Toro

Vatan and Triton Tinta de Toro are made in D.O. Toro and Triton Mencia is in D.O. Bierzo.

precipitation in the fall, winter, and spring. The summer it is dry and warm.

Vinification: Vatan is fermented in stainless steel and transferred new Burgundy and Bordeaux barrels for malolactic fermentation. It is then aged for 22 months.

Triton Tinta de Toro is fermented in stainless steel and transferred to primarily one to three wine old Burgundy and Bordeaux barrels for malolactic fermentation. It is then aged for 18 months.

Triton Mencia is fermented in stainless steel and transferred to primarily one to three wine old Burgundy and Bordeaux barrels for malolactic fermentation. It is then aged for 10 months.

History: The region of Toro is Spain's most historic region for Tempranillo winemaking. In the 14th, 15th, and 16th centuries the wines of Toro were considered to be the best in Spain. The wines have been mentioned in the literature of Cervantes, Góngora, and many others. As creator and founder of the Numanthia project, it has been the lifelong pursuit of Jorge Ordoñez to resurrect the wine industry in D.O. Toro.

Bodegas Ordoñez S.L. ~ Toro

Vatan and Triton Tinta de Toro are made in D.O. Toro and Triton Mencia is in D.O. Bierzo.



Bodegas Ordoñez S.L. ~ Toro



Triton Mencia

Current Vintage: 2013

Region of Origin: D.O. Bierzo

Grape Varietal: 100% Mencia

Additional Information: Triton is made from the Mencia grape, which is native to Bierzo and Valdeorras.

The grapes for this wine come from two vineyards planted in the vaso system that total 6.4 Ha. (15.81 acres); one plot planted in 1942 is 3 Ha.(7.41 acres) the other is 3.4 Ha.(8.40 acres) and was planted in 1935. Both vineyards yield approximately 2.5 – 3 tons/Ha.(1.01-1.21 tons/acre).

Fermented in stainless steel. After fermentation, it is transferred to primarily one to three year old Burgundy and Bordeaux barrels. It is then aged for 10 months.

Production: 1,000 cases

Reviews:

2013

Robert Parker, eRobertParker.com, Special Interim Issue, November 2014

91pts

2013

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

90pts

2011

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept 2012

90pts

Bodegas Ordoñez S.L. ~ Toro



Triton Tinta de Toro

Current Vintage: 2012

Region of Origin: D.O. Toro

Grape Varietal: 100% Tinta de Toro

Additional Information: Triton is made with the Tinta de Toro grape, one of Spain's oldest Tempranillo clones that is native to Toro.

The grapes for this wine come from 10.5 Ha. (25.95 acres) of vineyards located in the town of Morales de Toro, at 800m (2,400 ft.) above sea level. One plot is 6.5 Ha. (16.06 acres) and was planted in 1963, the other is 4 Ha. (9.88 acres) and was planted in 1956. All vineyards were planted in the vaso system. Average yields are approximately 2 tons/Ha. (0.81 tons/acre).

The soil is very sandy and is intermixed with alluvial gravel. Six to nine feet below the surface, there is a red clay subsoil, which acts as a reservoir of moisture, which is crucial in this arid region.

Triton Tinta de Toro is fermented in stainless steel. After fermentation, it is transferred to primarily one to three wine old Burgundy and Bordeaux barrels for malolactic fermentation. It is then aged for 18 months.

Production: 1,000 cases

Reviews:

2013

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

91pts

2012

Robert Parker, eRobertParker.com, Special Interim Issue, November 2014

90pts

2011

Robert Parker, The Wine Advocate, #203 Oct 2012

91pts

2011

**Bodegas Ordoñez S.L. ~
Toro**

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

91pts

2010

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept 2012

90pts



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Bodegas Ordoñez S.L. ~ Toro




GRUPO
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Vatan Tinta de Toro

Current Vintage: 2012

Region of Origin: D.O. Toro

Grape Varietal: 100% Tinta de Toro

Additional Information: Vatan Tinta de Toro is made with the Tinta de Toro grape, an ancient clone of Tempranillo that is native to D.O. Toro. It is because of this noble grape that the wines of Toro were famous in the 14th, 15th, and 16th centuries.

The grapes for Vatan come from a 6 Ha. (14.83 acres) vineyard planted in 1943, however, there is a 1 Ha. (2.47 acres) plot within this vineyard that was planted in 1910. The average yield of the vineyard is approximately 1 ton/Ha. (0.45 ton/acre).

The soils are very sandy, intermixed with alluvial gravel. Six to nine feet below the surface, there is a red clay subsoil, which acts as a reservoir of moisture, which is crucial in this arid region.

After fermentation in stainless steel, it is transferred to new French oak barrels where it undergoes malolactic fermentation and is aged for 22 months.

Production: 500 cases

Reviews:

2012

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

93pts

Bodegas Volver

D.O. La Mancha, Vino de la Tierra de Castilla

Wines: Paso a Paso Verdejo, Paso a Paso Tempranillo, Paso a Paso Made with Organic Grapes, Volver,

Ownership: This company is a joint venture between Jorge Ordoñez and Rafael Cañizares, who is also the winemaker.

Founded: 2003

Location: The vineyards used for Paso a Paso and Volver are located in the eastern region of D.O. La Mancha.

D.O.: D.O. La Mancha, Vino de la Tierra de Castilla

Grape Source: Bodegas Volver owns 102 hectares (252 acres) in La Mancha, located at 660m (2165 ft.) above sea level depth of one foot.

Soil: In La Mancha the soil is extremely sandy. These are among the poorest soils used for viticultural purposes. The sand is blended with chunks of pure chalk and red clay to a depth of one foot.

Climate: Harsh, arid, continental climate with cold winters that see snow. During the summer, the temperature fluctuates drastically between day and night, due to the altitude.

Vinyard Age: Paso a Paso Verdejo planted 1994 - 1997
Paso a Paso Tempranillo planted in 1970
Paso a Paso Verdejo Made with Organic Grapes planted in 1999

Paso a Paso Tempranillo Made with Organic Grapes planted in 1970

Volver is a single vineyard planted in 1957



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Bodegas Volver

D.O. La Mancha, Vino de la Tierra de Castilla



Bodegas Volver



Paso A Paso Verdejo

Current Vintage: 2014

Region of Origin: Vino de la Tierra de Castilla

Grape Varietal: 100% Verdejo

Additional Information: The grapes for this wine come from vineyards located in the eastern region of La Mancha. The winery uses 14 ha. (34.6 acres) of Verdejo vineyards that were planted between 1994 and 1997. The vines yield 4T/Ha (1.60 tons/acre.)

After very careful vineyard selections, only the most mature bunches of Verdejo are hand harvested. The wine is stainless steel fermented. In every winemaking step, effort is made to retain the freshness and bright acidity that is characteristic of the Verdejo grape.

Production: 4,500 cases

Reviews:

2011

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept 2012

89pts

2011

Robert Parker, The Wine Advocate, #203 Oct 2012

88pts

2010

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Nov 2011

89pts

2009

Michael Schachner, Wine Enthusiast Magazine, Feb 2011

88pts

Bodegas Volver



Paso a Paso Cosecha

Current Vintage: 2014

Region of Origin: Vino de la Tierra de Castilla

Grape Varietal: 100% Tempranillo

Additional Information: Tempranillo vines were planted between 1960 and 1980. The sandy soil (up to a meter deep) has a thick substrate of limestone and clay rich in iron. Low yields 1-2 kg of grapes per vine. The winters are very cold with some snow and little rain. Summers are hot, with cool nights and is a very arid climate.

Tasting notes:

"Bright violet color. Strong aromas of red berries, spices and dried flowers with a spicy note that is built with air. Juicy in the mouth, offering fresh currants, cherry flavors".

Fermentation: After a rigorous selection of vines, we only harvested the best Tempranillo vines in small boxes to prevent damage to the fruit.



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Bodegas Volver




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Paso a Paso Tempranillo - made with organic grapes

Current Vintage: 2013

Region of Origin: Vino de la Tierra de Castilla

Grape Varietal: 100% Tempranillo

Additional Information: The winery owns 102 ha. (252 acres) of Tempranillo vineyards in the region of La Mancha, some of which are certified organic. They were planted in 1999 in extremely sandy soils, at an altitude of 660m (2,165 ft.) above sea level.

A long, slow maceration and fermentation is followed by gentle aging for six months in French oak barrels.

Production: 4,000 cases

Reviews:

2012

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

90pts

2011

Robert Parker, The Wine Advocate, #203 Oct 2012

88pts

2011

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept 2012

88pts

2010

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Nov 2011

90pts

2009

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Nov 2010

89pts

Bodegas Volver




GRUPO
JORGE ORDOÑEZ

Paso a Paso Tempranillo

Current Vintage: 2013

Region of Origin: Vino de la Tierra de Castilla

Grape Varietal: 100% Tempranillo

Additional Information: The winery uses 102 ha. (252 acres) of Tempranillo vines that were planted in 1970. Low yields are attributed to the poor soils and arid climate.

The vines are grown in the vaso system. The grapes are carefully hand harvested and transported in small boxes to prevent bruising of the grapes. A long, slow maceration and fermentation is followed by aging for six months in French oak barrels.

Production: 4,000 cases

Reviews:

2013

Robert Parker, eRobertParker.com, Special Interim Issue, November 2014

89pts

2013

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

90pts

2012

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

89pts

2011

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept 2012

89pts

2010

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Nov 2011

90pts

2009

Jay Miller, Robert Parker's Wine Advocate, #188 Apr 2010

88pts

Bodegas Volver




GRUPO
JORGE ORDOÑEZ

2009

Michael Schachner, Wine Enthusiast Magazine, Oct 2011

87pts

2007

Jay Miller, Robert Parker's Wine Advocate, #178 Aug 2008

89+pts

2007

Jay Miller, Robert Parker's Wine Advocate, #178 Aug 2008

89+pts

Bodegas Volver



Volver, Single Vineyard

Current Vintage: 2012

Region of Origin: D.O. La Mancha

Grape Varietal: 100% Tempranillo

Additional Information: The grapes for this wine come from a 29 ha. (72 acres) single vineyard, Finca los Juncares, which was planted in 1957. The vineyard is located at an altitude of 660m (2165 ft.) above sea level. The quality of the soils is what motivated the winery to purchase this vineyard. The soils are extremely sandy, and are intermixed with pure chalk and red clay. These are amongst the poorest soils you can use for viticultural purposes.

The vines produce very low yields of 1-2 kgs. (2-4 lbs.) of grapes per vine.

After very careful selection, the best Tempranillo vines are hand harvested and transported in small boxes to the winery. The wine undergoes malolactic fermentation in barrel and was aged in new French oak barrels for 18 months before unfiltered bottling in the estate.

Production: 3,000 cases

Reviews:

2012

Robert Parker, eRobertParker.com, Special Interim Issue, November 2014

90pts

2012

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

91pts

2011

Robert Parker, eRobertParker.com #1113 Nov 2013

91pts

2010

Thomas Matthews, Wine Spectator Magazine, Web 2013

90pts

Bodegas Volver



2010

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept 2012

91pts

2010

Robert Parker, The Wine Advocate, #203 Oct 2012

90pts

2009

Robert Parker, Hedonist's Gazette, May 2011

92pts

2008

Thomas Matthews, Wine Spectator Magazine Aug 2010

88pts

2008

Jay Miller, Robert Parker's Wine Advocate, #195 June 2011

90+pts

2008

Jay Miller, Robert Parker's Wine, #188 Apr 2010

90pts

2007

Thomas Matthews, Wine Spectator Magazine, Nov 2009

90pts

2007

Jay Miller, Robert Parker's Wine Advocate, #181 Feb 2009

90pts

2006

Thomas Matthews, Wine Spectator Magazine, Apr 2009

90pts

Bodegas Venta Morales

Vino de la Tierra de Castilla

Wines: Pallas, Venta Morales, Venta Morales made with organic grapes

Ownership: Venta Morales is a joint venture between Jorge Ordoñez and the winemaker Rafael Cañizares.

Location: Located in the easternmost area of the D.O. La Mancha; this is the best region in the D.O.

D.O.: Vino de la Tierra de Castilla

Grape Source: The grapes for this wine come from vineyards planted in 1980 that yield 5 tons/Ha. (2 tons/acre.) The vines are planted at 660m (2,164 ft.) above sea level.

Soil: The one foot deep topsoil is composed of sand and red clay blended with chunks of pure chalk. Underneath, the soil is composed of a mix of sand and chalk.

Climate: The climate of the region is Mediterranean characterized by dry summers and mild winters.

Vinification: Traditional fermentation in stainless-steel tanks.

Bodegas Venta Morales



Venta Morales Tempranillo, Made with Organic Grapes

Current Vintage: 2013

Region of Origin: Vino de la Tierra de Castilla

Grape Varietal: 100% Tempranillo

Additional Information: Venta Morales is a joint venture between Jorge Ordoñez and the winemaker Rafael Cañizares. It is located in the easternmost area of La Mancha, which is the best region in the D.O.

The grapes for this wine come from vineyards planted in 1980 that yield 5 tons/Ha. (2 tons/acre.) The one foot deep topsoil is composed of sand and red clay blended with chunks of pure chalk. Underneath, the soil is composed of a mix of sand and chalk. The vines are planted at 660m (2,164 ft.) above sea level.

The climate of the region is Mediterranean characterized by dry summers and mild winters.

Traditional fermentation in stainless-steel tanks.

The grapes for this wine come from certified organic vineyards, certified by CAAE.

Production: 2,000 cases

Reviews:

2012

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

89pts

2011

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept 2012

89pts

2011

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept 2012

89pts

Bodegas Venta Morales



Venta Morales Tempranillo

Current Vintage: 2014

Region of Origin: Vino de la Tierra de Castilla

Grape Varietal: 100% Tempranillo

Additional Information: Venta Morales is a joint venture between Jorge Ordoñez and the winemaker Rafael Cañizares. It is located in the easternmost area of La Mancha, which is the best region in the D.O.

The grapes for this wine come from vineyards planted in 1980 that yield 5 tons/Ha. (2 tons/acre.) The one foot deep topsoil is composed of sand and red clay blended with chunks of pure chalk. Underneath, the soil is composed of a mix of sand and chalk. The vines are planted at 660m (2,164 ft.) above sea level.

The climate of the region is Mediterranean characterized by dry summers and mild winters.

Traditional fermentation in stainless-steel tanks.

Production: 4,000 cases for the U.S.

Reviews:

2013

Robert Parker, eRobertParker.com, Special Interim Issue, November 2014

89pts

2012

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

88pts

2011

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept 2012

88pts

2010

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Nov 2011

89pts

2009

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Nov 2010

88pts

Bodegas Ordoñez S.L. ~ Montsant

D.O. Montsant

Wines: Zerran Garnatxa Blanca, Zerran Tinto

Ownership: The winery is a project of Jorge Ordoñez and associates.

Founded: 2010

Location: The D.O. Montsant is a horse shoe shaped appellation that surrounds the D.O. Priorat on three sides. It should have been included in the Priorat appellation but was not for economic reasons. The winery is located near the town of Capcanes next to a nature reserve park. Despite the proximity to the Mediterranean the winery is located at high elevation, 500-600 meters (1,640-1,968 ft.) above sea level, which is buffered by a series of mountains: Serra del Llaberia and Serra de Tivissa.

D.O.: D.O. Montsant

Grape Source: The winery owns 4 hectares (9.88 acres) of very old vine Garnacha and Cariñena. It also purchases grapes from local grape growers.

Soil: The soils are similar to Priorat with Montsant being a bit more complex with a mixture of slate (llicorella), sandy clay, and chalk. The varietal, Cariñena (Mazuelo), was planted on sandy clay soil; Syrah on chalky soils and the Garnacha on slate, llicorella.

Climate: The climate is Mediterranean with an average annual rainfall of 450 L.

Vinyard Age: The estate owned vineyards were planted between 1932 and 1942.

Vinification: Zerran Tinto is stainless steel fermented and undergoes malolactic fermentation in barrel. It is then aged for 10 months in premium French oak barrels 2 and 3 years old.

History: Jorge Ordoñez is one of the pioneers of Montsant. He has been working in this region since 2004. He is very familiar with the best terroirs. That is the reason he chose the town of Capcanes for this project.

Bodegas Ordoñez S.L. ~ Montsant

D.O. Montsant



Bodegas Ordoñez S.L. ~ Montsant



Zerran Garnatxa Blanca

Current Vintage: 2014

Region of Origin: D.O. Montsant

Grape Varietal: 100% Garnatxa Blanca

Additional Information: The winery is located near the town of Capcanes next to a nature reserve park. The climate is Mediterranean with an average annual rainfall of 450 L. Despite the proximity to the Mediterranean this location has a high elevation, 500-600 m (1,500-1,800 ft.) above sea level, and is buffered by a series of mountains - Serra del Llaberia and Serra de Tivissa.

The soils are similar to Priorat with Montsant being a bit more complex with a mixture of slate (llicorella), sandy clay, and chalk. The varietal, Garnatxa Blanca is planted on slate, llicorella.

Fermentation and aging in stainless steel of 50% of the wine for 6 months; the remaining 50% is barrel fermented and then aged in French oak for 6 months.

Production: 500 cases

Reviews:

2013

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

89pts

2012

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

90pts

2011

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept 2012

90pts

Bodegas Ordoñez S.L. ~ Montsant




GRUPO
JORGE ORDOÑEZ

Zerran

Current Vintage: 2012

Region of Origin: D.O. Montsant

Grape Varietal: Garnacha Old Vines, Mazuelo (Cariñera), and Syrah

Additional Information: The winery is located near the town of Capcanes next to a nature reserve park. Despite the proximity to the Mediterranean this location has a high elevation, 500-600 meters (1,500-1,800 ft.) above sea level, and is buffered by a series of mountains: Serra del Llaberia and Serra de Tivissa.

The soils are similar to Priorat with Montsant being a bit more complex with a mixture of slate (llicorella), sandy clay, and chalk. The varietal, Cariñena (Mazuelo), was planted on sandy clay soil; Syrah on chalky soils and the Garnacha on slate, llicorella.

The wine is stainless steel fermented and undergoes malolactic fermentation in barrel. It is then aged for 10 months in premium French oak barrels 2 and 3 years old.

Production: 2,000 cases

Reviews:

2013

Robert Parker, eRobertParker.com, Special Interim Issue, November 2014

89pts

2013

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

91pts

2012

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

91pts

2012

eRobertParker.com #1113 November 2013

90pts

2011

Bodegas Ordoñez S.L. ~ Montsant



Robert Parker, The Wine Advocate, #203 Oct 2012

92pts

2011

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept 2012

90(+q)pts

2010

Robert Parker, The Wine Advocate, #203 Oct 2012

89pts

2010

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept 2012

90pts

Bodegas Breca

D.O. Calatayud

Wines: Amathia, Oronta, Tovana, Garnacha de Fuego Rosé, Garnacha de Fuego, Breca

Ownership: This winery is a project of Jorge Ordóñez.

Founded: 2010

Location: Mundobriga was the ancient Celt-Iberian city that gave birth to the modern village of Munebrega in Aragón. The winery is located on the outskirts of the village and the vineyards are nestled in the high altitude valleys between the Sierra de Pardos and the Sierra de Peña Blanca.

D.O.: D.O. Calatayud

Grape Source: The winery owns 265 hectares (654 acres) of old-vine Garnacha vineyards situated high on the hillsides, from 950m to 1000m (2,850-3,000 ft.) above sea level.

Soil: The vines are planted in two different soil types. The first is characterized by decomposed slate. The second soil type is composed of gravely red clay. Even though there is very little rainfall in the region, the clay holds sufficient water for the vines to obtain moisture and to be grown without irrigation.

Climate: The climate is arid and continental. There is little rainfall in the region, around 350 mm (13.7") per year. Blistering temperatures during the growing season are moderated by cool nights. Winters are cold. The average annual temperature does not exceed 13°C, and frosts are common for almost six months of the year. These harsh climates, coupled with the dryness of the region, greatly affect yield.

Vinyard Age: Vineyards were planted between 1925 and 1968.

Vinification: The vineyards produce an average yield of less than 1 t/acre. The vines planted between 1968 and 1930 produce one ton per acre and the oldest vines, planted before 1930, produce 0.40 tons per acre.

Bodegas Breca

D.O. Calatayud



Bodegas Breca



Garnacha de Fuego Rose

Current Vintage: 2014

Region of Origin: Aragon

Grape Varietal: 90% Garnacha, 10% Viura

Additional Information: The winery owns 265 ha. (654 acres) of old-vine Garnacha vineyards situated high on hillsides ranging from 950-1000 meters (2,850-3,000 ft.) above sea level.

The vines are planted in two different soil types. The first is characterized by decomposed slate. The second soil type is composed mainly of gravelly red clay soils. Even though there is very little rainfall in the region, the clay holds sufficient water for the vines to obtain moisture and to be grown without irrigation.

The grapes are carefully hand sorted for only perfectly mature clusters. The wine is fermented in temperature controlled stainless steel tanks.

Production: 1,500 cases

Reviews:

2013

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2014

88pts

Bodegas Breca



Garnacha de Fuego

Current Vintage: 2013

Region of Origin: Aragon

Grape Varietal: 100% Garnacha Old Vines

Additional Information: The winery owns 265 ha. (654 acres) of old-vine Garnacha vineyards situated high on hillsides ranging from 950-1000 meters (2,850-3,000 ft.) above sea level.

The old-vines vineyards used to make this wine are situated near the village of Munebrega and were planted between 1945 and 1968. They are located in the valleys between Sierra de Pardos and Sierra de Peña Blanca.

The vines are planted in two different soil types. The first is characterized by decomposed slate. The second soil type is composed mainly of gravelly red clay soils. Even though there is very little rainfall in the region, the clay holds sufficient water for the vines to obtain moisture and to be grown without irrigation.

The grapes are carefully hand sorted for only perfectly mature clusters. The wine is fermented in stainless steel and aged for 6 months.

Production: 10,000 cases

Reviews:

2013

Robert Parker, eRobertParker.com, Special Interim Issue, November 2014

89pts

2013

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

89pts

2012

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

89pts

2011

Robert Parker, The Wine Advocate, #203 Oct 2012

92pts

Bodegas Breca

2011

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept 2012

89pts



GRUPO
JORGE ORDOÑEZ

Bodegas Breca



Breca

Current Vintage: 2012

Region of Origin: D.O. Calatayud

Grape Varietal: 100% Garnacha Old Vines

Additional Information: The winery owns 265 Ha.(654 acres) of old-vine Garnacha vineyards situated high on hillsides ranging from 950-1000 m (2,850-3,000 ft.) above sea level.

The old-vines vineyards used to make this wine are situated near the village of Munebrega, in the valleys between Sierra de Pardos and Sierra de Peña Blanca. Planted between 1925 and 1945, these vines yield less than 2.47 tons/Ha. (1 ton/acre).

There are two different types of soils in this region. The first is characterized by decomposed slate; the second is composed mainly of gravely red clay. Even though there is very little rainfall in the region, the clay holds sufficient water for the vines to obtain moisture and to be grown without irrigation. Harvest is done by hand, to ensure that only perfectly mature clusters are selected.

Breca is fermented in stainless steel then transferred to new to three vintage old French oak barrels for malolactic fermentation. Aged for 21 months.

Production: 5,000 cases

Reviews:

2012

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

90pts

2012

Robert Parker, eRobertParker.com, Special Interim Issue, November 2014

91pts

2012

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2014

91pts

Bodegas Breca



2011

Thomas Mathews, Wine Spectator The Buying Guide, October 31, 2014

90pts

2011

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

91pts

2010

Robert Parker, The Wine Advocate, #203 Oct 2012

94pts

2010

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept 2012

91pts

Bodegas Volver ~ Jumilla

Jumilla

Wines: Wrongo Dongo

Ownership: This company is a joint venture between Jorge Ordoñez and Rafael Cañizares, who is also the winemaker.

Founded: 2003

D.O.: Jumilla

Grape Source:

Soil: The soil here is very shallow and poor in organic material. Limestone constitutes the majority of the soil and constitutes the mother rock. It is not rare to find ungrafted vines planted in this region due to the amount of sand in the soil.

Climate: Continental climate. Cold winters with temperatures fluctuating from 15°C during the day and -2°C at night. The summers are hot, with temperatures of 35°C during the day and 10°C - 15°C at night with little to no rainfall.

Vinyard Age: Vineyards planted between 1977 and 1987.

History: Jorge Ordoñez is the pioneer for developing the market for Monastrell wines from Jumilla. Previous endeavors in these regions were resoundingly popular in the United States. Rafael Cañizares, co-owner and winemaker has many years of experience in La Mancha and is bringing his knowledge to Jumilla.



GRUPO
JORGE ORDOÑEZ

Bodegas Volver ~ Jumilla



Wrongo Dongo

Current Vintage: 2013

Region of Origin: D.O. Jumilla

Grape Varietal: 100% Monastrell

Additional Information: This wine comes from vineyards that were planted between 1977 and 1987, on shallow, arid soils. Limestone is the mother rock in this area and as such, is the base of the soil, which is intermixed with pieces of pure clay. The element of sand allows the ungrafted vineyards to survive.

The climate in this region is Continental. The average temperature in the winter is 11.5 degrees Celsius. The average summer temperature is 27.5 degrees Celsius. Rain is scarce.

Maceration lasts 15 days, and is followed by temperature controlled fermentation in stainless steel tanks.

Production: 10,000 cases

Reviews:

2011

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sep 2012

89pts

2011

Robert Parker, The Wine Advocate, #203 Oct 2012

89pts

2010

Michael Schachner, Wine Enthusiast Magazine July 2012

88pts

2010

Michael Schachner, Wine Enthusiast Magazine Top 100, July 2012

87pts

2010

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Nov 2011

88pts

Bodegas Volver ~
Jumilla

2010

Michael Schachner, Wine Enthusiast Magazine, July 2012

88pts



GRUPO
JORGE ORDOÑEZ

Bodegas Volver Alicante

D.O. Alicante

Wines: Tarima Blanco, Tarima Made with Organic Grapes, Tarima, Tarima Hill, Triga

Ownership: This company is a joint venture between Jorge Ordoñez and Rafael Cañizares, who is also the winemaker.

Founded: 2003

Location: The vineyards used for Triga, Tarima Hill, Tarima, and Tarima Organic are found in the D.O. Alicante.

D.O.: D.O. Alicante

Grape Source: Bodegas Volver owns 185 hectares (457 acres) of vineyards located in the highest elevation in the D.O. of Alicante, at 600 to 750m (2000 – 2500 ft.) above sea level.

Soil: The soil here is very shallow and poor in organic material. Limestone constitutes the majority of the soil and constitutes the mother rock. It is not rare to find ungrafted vines planted in this region due to the amount of sand in the soil.

Climate: A slightly more tempered Continental climate with Mediterranean influences. Winters are cold, with snow in the higher elevations. Winter temperatures can range from lows of 20° F to highs of close to 75°F. Summers are hot and dry during the day (temperatures can reach as high as 115°F during the height of summer) with dramatic cooling at night (dipping as low as 50°F). Rainfall annually averages 150mm/sq. meter (less than 6” per year), which, by comparison, is one third of the rainfall in Rioja.

Vinyard Age: Tarima was planted between 1972-1979
Tarima Hill planted between 1935-1970
Triga’s oldest Monastrell vineyard was planted in 1925.
The single Cabernet Sauvignon vineyard used for Triga was planted in 1981.

History: Alicante has been inhabited for over 7,000 years, and has produced wine for almost as long. In fact, archaeologists have discovered ancient Roman amphora in Alicante. Due to the hardiness of the grapes, and the harsh climate, agriculture in this region has outlasted

Bodegas Volver Alicante

D.O. Alicante

many plagues, including the Oidium and the Phylloxera.

Jorge Ordoñez is the pioneer for developing the market for Monastrell wines from Jumilla and Alicante. Previous endeavors in these regions were resoundingly popular in the United States. Rafael Cañizares, co-owner and winemaker has many years of experience in La Mancha and is bringing his knowledge to Alicante and Jumilla.



GRUPO
JORGE ORDOÑEZ

Bodegas Volver Alicante

D.O. Alicante



Bodegas Volver Alicante



Tarima Blanco

Current Vintage: 2014

Region of Origin: D.O. Alicante

Grape Varietal: 70% Merseguera, 20% Macabeo, 10% Moscatel

Additional Information: The vineyards for Tarima are situated between the mountain ranges of Sierra de Salinas, Sierra de Umbria and Sierra de la Sima. The vineyards grow at an elevation ranging between 600-750 m (1,969-2,460 ft.) above sea level.

The grapes for this wine come from 20 ha. (49.4 acres) of vineyards planted between 1970 and 1960 on chalky soils. All of the vines are pruned in the vaso system, with no irrigation.

The grapes are harvested by hand in early September. The must undergoes temperature-controlled fermentation in stainless steel tanks.

Production: 2,500 cases

Reviews:

2013

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

88pts

2012

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

89pts

2011

Josh Reynolds Stephen Tanzer's International Wine Cellar, Sep 12

88pts

Bodegas Volver Alicante



Tarima made with Organic Grapes

Current Vintage: 2013

Region of Origin: D.O. Alicante

Grape Varietal: 100% Monastrell Certified Organic

Additional Information: The vineyards for Tarima are located between the mountain ranges of Sierra de Salinas, Sierra de Umbria and Sierra de la Sima. The vineyards grow at an elevation ranging between 600-750 m (1,969 - 2,460 ft.) above sea level. The soil is arid and poor, with high levels of limestone and chalk.

The certified organic Monastrell vines were planted between 1992-1997. The vines are planted in the vaso system, an all-natural, organic process with no irrigation. The combination of soil profile and diverse altitudes within this very small area sets up a microclimate that is predominately Continental, along with some Mediterranean influence.

The wine is stainless steel fermented with some stirring of the lees to obtain the maximum expression of the Monastrell varietal.

Production: 2,000 cases

Reviews:

2013

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

90pts

2012

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

90pts

2012

eRobertParker.com #1113 November 2013

90pts

2010

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sep 12

88pts

Bodegas Volver Alicante

2010

Robert Parker, The Wine Advocate, #203 Oct 2012

89pts



GRUPO
JORGE ORDOÑEZ

Bodegas Volver Alicante




GRUPO
JORGE ORDOÑEZ

Tarima

Current Vintage: 2013

Region of Origin: D.O. Alicante

Grape Varietal: 100% Monastrell

Additional Information: The vineyards for Tarima are located between the mountain ranges of Sierra de Salinas, Sierra de Umbria and Sierra de la Sima. The vineyards grow at an elevation ranging between 600-750 m (1,969-2,460 ft.) above sea level.

The vines used for Tarima were planted between 1972 and 1979. The soil is dry and shallow, and is primarily composed of limestone, which is the mother rock. The soil is intermixed with pieces of pure chalk. The combination of the soil profile and diverse altitudes in this area give this region a very unique terroir.

The wine is stainless steel fermented with some stirring of the lees to attain the maximum expression of the variety.

Production: 7,000 cases

Reviews:

2013

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

90pts

2012

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

89pts

2012

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

90pts

2011

Robert Parker, The Wine Advocate, #203 Oct 2012

91pts

2011

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept 2012

88pts

Bodegas Volver Alicante




GRUPO
JORGE ORDOÑEZ

2010

Jay Miller, Robert Parker's Wine Advocate, #195 Jun 2011

88pts

2010

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Nov 2011

90pts

2010

Jay Miller, Robert Parker's Wine Advocate, #195, June 2011

88pts

2009

Michael Schachner, Wine Enthusiast Magazine Feb 2011

87pts

Bodegas Volver Alicante




GRUPO
JORGE ORDOÑEZ

Tarima Hill

Current Vintage: 2012

Region of Origin: D.O. Alicante

Grape Varietal: 100% Monastrell Old Vines

Additional Information: The vineyards for Tarima Hill are located between the mountain ranges of Sierra de Salinas, Sierra de Umbria and Sierra de la Sima. The vineyards grow at an elevation ranging between 600-750 m (1,969 - 2,460 ft.) above sea level.

The vines used for Tarima Hill were planted between 1935 and 1970. The soil is dry and shallow, and is primarily composed of limestone, which is the mother rock. The soil is intermixed with pieces of pure chalk. The combination of the soil profile and diverse altitudes in this area give this region a very unique terroir.

The wine undergoes malolactic fermentation in barrels and is aged in 100% French oak for 20 months. The wine is estate bottled.

Production: 5,500 cases

Reviews:

2012

Robert Parker, eRobertParker.com, Special Interim Issue, November 2014

91pts

2012

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

92pts

2011

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

91pts

2011

Thomas Matthews, Wine Spectator, November 30, 2014

90pts

2010

Robert Parker, The Wine Advocate, #203 Oct 2012

93pts

Bodegas Volver Alicante



2010

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sep 2012

91pts

2009

Robert Parker, The Wine Advocate, #203 Oct 2012

92pts

2009

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Nov 2011

91pts

Bodegas Volver Alicante



Triga

Current Vintage: 2012

Region of Origin: D.O. Alicante

Grape Varietal: 85% Monastrell Old Vines, 15% Cabernet Sauvignon

Additional Information: The word Triga is an ancient Roman term for a horse chariot team of three, just as Quadriga refers to a team of four, and Biga to a team of two. Today, Triga refers to the three fossilized limestone mountain ranges that surround the vineyards and influence and shape this extraordinary wine: Las Sierras de Salinas, Sierra de la Sima, and la Sierra de Umbria.

This is a new project between Jorge Ordóñez and Rafael Cañizares. The vineyards for Triga are sandwiched between the towns of Pinoso and Salinas in Alicante. The winery is located to the southwest of the vineyards in the town of Pinoso. The five vineyards we use to make Triga are located near the largest marble quarry in the world. Four of them are Monastrell, the oldest of which was planted in 1925. Two of these vineyards are planted on the Sierra de Salinas and two are planted on la Sierra de Umbria. The last vineyard is planted on la Sierra de la Sima. The one vineyard of Cabernet Sauvignon resides on the Sierra de Salinas and was planted in 1981.

Triga's vineyards are planted in fossilized chalk with a stone topsoil. The vines selected for Triga grow at an altitude of 700-750 meters above sea level (1,968-2,460ft.). We use 15.5 Ha (38 acres) of ungrafted Monastrell vines.

The diverse altitudes within this small area establish a microclimate that is predominately Continental while retaining some Mediterranean influences. This results in a balanced acidity and sugar content.

Only our oldest mountainside vineyards are used for the production of Triga. Once the fruit flowers in the beginning of the summer, the vines are carefully monitored, and the best parcels are selected for the wine. These vineyards yield 1 ton/Ha. Each parcel is harvested, fermented, and aged separately.

Bodegas Volver Alicante



The wine undergoes malolactic fermentation in barrel and is aged in 100% French oak for 22 months. The wine is lightly filtered then estate bottled. The famous Australian winemaker Chris Ringland directs this project.

Production: 950 cases

Reviews:

2012

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

93pts

2011

Michael Schachner, Wine Enthusiast, February 1, 2015

91pts

2011

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

92pts

2011

Thomas Matthews, Wine Spectator, November 30, 2014

94pts

Bodegas Volver Alicante



Tarima Sparkling

Current Vintage: 2014

Region of Origin: D.O. Alicante

Grape Varietal: Muscat & Merseguera

Additional Information:

Type of soil: calcareous soils with very little production.

Altitude above sea level: 600 -700 meters above the sea.

Age of vines: 40-50 years on average.

Extension of vines: 14 hectares.

Crop / pass: cultivation system "glass" in natural conditions (almost organic), without irrigation.

Harvest: Harvesting is done by hand.

Vinification: Gran Vass Method. Grape must in fermentation rigorous temperature controls.

Pairing:

Perfect for a fatty snack, magnificent companion to eat between meals.



GRUPO
JORGE ORDOÑEZ

Bodegas Volver Alicante



Tarima Rose

Current Vintage: 2014

Region of Origin: D.O. Alicante

Grape Varietal: 100% Monastrell

Additional Information:

The vineyards for Tarima Rose are located between the mountains of Salinas, Sierra Umbria and Sierra de la Sima and the altitude is from 600 to 750 m above sea level. The winery has 185 hectares of Monastrell property. Planted between 1935 and 1979. In particular, vineyards used for Tarima were planted between 1972 -1979. Dry soil and shallow. Very poor in organic matter, full of rocks from limestone stone. This is the main characteristic of the soil and forms the bedrock. All these elements allow these vineyards survive.

Tarima Rose grapes are harvested by hand from the same vineyards for Tarima, a selection of the best clusters is done and after a crushing and maceration, the wine is bled in stainless steel tanks.

Tasting notes:

"Onion skin color. Aroma elegant, candied fruit, dried flowers, herbs, red fruit. Boca light, tasty, good acidity, spicy sweetness".



GRUPO
JORGE ORDOÑEZ

Bodegas Avancia

D.O. Valdeorras

Wines: Avancia Godello, Avancia Cuvee de O, Avancia Rose, Avancia Cuvee Mosteiro, Avancia Mencia

Ownership: The winery is a project of Jorge Ordoñez.

Founded: 2007

Location: Located in the municipality of O Barco de Valdeorras, in the province of Ourense (Galicia), in the northwest of Spain.

D.O.: D.O. Valdeorras

Grape Source: The winery has approximately 62 acres (25 hectares) of vineyards, of which 32 acres are Godello and 30 acres are Mencia vines.

Soil: The composition of the soil is metamorphic slate and quartz.

Climate: The mountains protect the vines and moderate the Atlantic's strong climatic influence. The Sil River valley creates a microclimate which ensures that the vines receive sufficient sunlight in a region that receives close to one meter of rain per year.

Vinyard Age: The grapes for Avancia Mencia come from the winery's oldest vineyards planted in 1904 and 1910 on terraced mountain slopes at 450 m (1,476 ft.) above sea level.

The grapes for Avancia Cuvee Mosteiro, Avancia Rose, and Avancia Cuvee de O come from neighboring vineyards planted between 1950 and 1970 in the municipalities of Seadur, Larouco, Seixo de Abajo, Raxoa, O Bolo, Corgomo, and O Barco.

The grapes for Avancia Godello come from four different Godello vineyards. The Airoa vineyard planted in 1906 in Alixo, O Barco; the Barreiros vineyard planted in 1920 located in Mones, Villamartin de Valdeorras; the Mones vineyard planted in 1902 located in Mones, Villamartin de Valdeorras; and a vineyard located in Corgomo Villamartin de Valdeorras, planted in 1960.

History: In the early 1980's, researchers in Galicia recovered the grape variety Godello. Jorge Ordoñez was the first to introduce Godello wines to the United States in

Bodegas Avancia

D.O. Valdeorras

the early 1990's. For many years following 1990, Ordoñez was the pioneer for Godello in the United States, and was the only importer offering this unique wine. Jorge always dreamt of having his own Godello project, and Bodegas Avancia is the result of this dream.



GRUPO
JORGE ORDOÑEZ

Bodegas Avancia

D.O. Valdeorras



Bodegas Avancia




GRUPO
JORGE ORDOÑEZ

Avancia Cuvee de O

Current Vintage: 2013

Region of Origin: D.O. Valdeorras

Grape Varietal: 100% Godello

Additional Information: The winery is located in the mountains next to O Barco de Valdeorras, in the province of Ourense, Galicia in the northwest of Spain.

The grapes for this wine come from neighboring vineyards planted between 1950 and 1970 in the municipalities of Seadur, Larouco, Seixo de Abajo, Raxoa, O Bolo, Corgomo, and O Barco.

Soils are composed of metamorphic slate and quartz.

The winemaker, Nacho Alvarez, creates Avancia Cuvee de O from the native Godello grape using the most modern wine making technology, which coaxes the greatest possible varietal expression from the wine. The grapes are hand harvested into small baskets to prevent bruising. 25% of the wine is barrel fermented, the rest is stainless steel fermented. The wine is aged sur lie for 6 months.

Production: 1,500 cases

Reviews:

2013

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

91pts

2012

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

90pts

2012

Robert Parker, eRobertParker.com #1113 Nov 2013

89pts

Bodegas Avancia



Avancia Godello

Current Vintage: 2013

Region of Origin: D.O. Valdeorras

Grape Varietal: 100% Godello

Additional Information: The winery is located in the mountains next to O Barco de Valdeorras, in the province of Ourense (Galicia), in the northwest of Spain.

The grapes for this wine come from four different Godello vineyards. The Airoa vineyard planted in 1906 located in Alixo, O Barco; the Barreiros vineyard planted in 1920 located in Mones, Villamartin de Valdeorras; the Mones vineyard planted in 1902 located in Mones, Villamartin de Valdeorras; and a vineyard located in Corgomo Villamartin de Valdeorras, planted in 1960.

Winemaker, Nacho Alvarez, creates Avancia Godello from the native Godello grape using the most modern wine making technology, which coaxes the greatest possible varietal expression from the wine. The grapes are hand-harvested into small baskets to prevent bruising. The wine is barrel fermented and aged in large format French Oak barrels for 7 months.

Production: 400 cases

Reviews:

2013

Robert Parker, eRobertParker.com, Special Interim Issue, November 2014

89pts

2013

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

92pts

2012

eRobertParker.com #1113 November 2013

91pts

2012

Robert Parker, eRobertParker.com #1113 Nov 2013

91pts

Bodegas Avancia



2011

Robert Parker, The Wine Advocate, #203 Oct 2012

90pts

2011

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept 2012

91pts

2011

Michael Schachner, Wine Enthusiast Magazine, May 2013

91pts

2010

Thomas Matthews, Wine Spectator Magazine, Feb 2012

92pts

2010

Robert Parker, The Wine Advocate, #203, Oct 2012

92pts

2010

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Nov 2011

91(+q)pts

2009

Thomas Matthews, Wine Spectator Magazine, Aug 2011

93pts

2009

Jay Miller, Robert Parker's Wine Advocate, #195 June 2011

92pts

2009

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Nov 2011

91pts

2009

Robert Parker, Hedonist's Gazette, May 2011

91pts

2008

Thomas Matthews, Wine Spectator Magazine, Web 2009

90pts

Bodegas Avancia



Avancia Rose

Current Vintage: 2013

Region of Origin: D.O. Valdeorras

Grape Varietal: 100% Mencia

Additional Information: The winery is located in the mountains next to O Barco de Valdeorras, in the province of Orense, Galicia northwest of Spain.

The grapes for this wine come from neighboring vineyards planted between 1950 and 1970 in the municipalities of Seadur, Larouco, Seixo de Abajo, Raxoa, O Bolo, Corgomo, and O Barco.

The vines are grown in the vaso system on south oriented hillsides in soils made of decomposed black slate and quartz. The vineyards are located at 550 m (1,800 ft.) above sea level.

Winemaker Nacho Alvarez ferments the wines in large format French oak barrels. The wines are aged sur lie for three months.

Production: 200 cases

Reviews:

2013

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

90pts

2011

Robert Parker, The Wine Advocate, #203 Oct 2012

88pts

2011

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept 2012

92pts

2010

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Nov 2011

91pts

Bodegas Avancia



Avancia Cuvee Mosteiro

Current Vintage: 2013

Region of Origin: D.O. Valdeorras

Grape Varietal: 100% Mencia Old Vines

Additional Information: The winery is located in the mountains next to O Barco de Valdeorras, in the province of Ourense, Galicia northwest of Spain.

The grapes for this wine come from neighboring vineyards planted between 1950 and 1970 in the municipalities of Seadur, Larouco, Seixo de Abajo, Raxoa, O Bolo, Corgomo, and O Barco.

The vines are grown in the vaso system on south oriented hillsides in soils made of decomposed black slate and quartz. The vineyards are located at 550 m (1,800 ft.) above sea level.

The grapes are hand-harvested in small baskets to prevent bruising. Malolactic fermentation takes place in new French oak barrels. The wine is then aged in 2 year-old French oak barrels for 12 months.

Production: 200 cases

Reviews:

2012

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

92pts

2011

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

91pts

2011

Robert Parker, eRobertParker.com #1113 Nov 2013

91pts

2010

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

91pts

Bodegas Avancia



2010

Robert Parker, eRobertParker.com #1113 Nov 2013

90pts

2009

Robert Parker, The Wine Advocate, #203 Oct 2012

89pts

2009

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Nov 2011

91pts



GRUPO
JORGE ORDOÑEZ

Bodegas Avancia



Avancia Mencia

Current Vintage: 2013

Region of Origin: D.O. Valdeorras

Grape Varietal: 100% Mencia Old Vines

Additional Information: The winery is located in the mountains next to O Barco de Valdeorras, in the province of Ourense, Galicia northwest of Spain.

The grapes for Avancia Mencia come from the winery's oldest vineyards planted in 1904 and 1910 on terraced mountain slopes at 450 m (1,476 ft.) above sea level.

The grapes are hand-harvested into small baskets to prevent bruising. The grapes undergo selection at the winery prior to vinification. The grapes are basket pressed and malolactic fermentation occurs in new French Oak barrels. The wine is aged for 14 months in new French Oak barrels and is bottled unfiltered in December.

Production: 100 cases

Reviews:

2009

Jay Miller, Robert Parker's Wine Advocate, #195 June 2011

92pts

2009

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Nov 2011

92pts

2008

Jay Miller, Robert Parker's Wine Advocate, #188 Apr 2010

92pts

2008

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Nov 2010

92pts

2008

Michael Schachner, Wine Enthusiast Magazine, July 2011

90pts

2007

Bodegas Avancia



Jay Miller, Robert Parker's Wine advocate, #183 June 2009

93pts

2007

Jay Miller, Robert Parker's Wine advocate, #183 June 2009

93pts

2007

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept 2009

92pts

2007

Michael Schachner, Wine Enthusiast Magazine, Apr 2010

90pts



GRUPO
JORGE ORDOÑEZ

Bodegas Ordoñez S.L. ~ Rueda

D.O. Rueda

Wines: Nisia

Ownership: The winery is a project of Jorge Ordoñez

Founded: Founded in 2011

Location: The winery is located in the town of Puras which sits on the border of the province of Segovia. The vineyards themselves are all within the province of Valladolid. It is not only the most southeastern area of the appellation Rueda, but it's also the highest in elevation 950m (2,850 ft.) above sea level. This locale also happens to have the poorest soil which is dominated by sand. Because the soil is so poor this area of Rueda was able to resist phylloxera. The property includes the oldest vineyards in the appellation. There is a Roman villa located nearby which is the inspiration for the label.

D.O.: D.O. Rueda

Grape Source: The winery owns 15.5 Ha (38.3 acres) divided amongst seven small parcels all planted in the vaso system. Two of the parcels are pre-phylloxera, the oldest one being 120 plus years-old, and the remaining parcels were planted in 1942 directly with original ungrafted root stock.

Soil: The vineyards are located on ancient river beds the soil is very sandy and extremely poor with little organic matter and covered with river stones.

Climate: The region which is located in the heart of Spain has an extreme Continental climate. It is relatively dry with drastic changes in temperature between day and night. The severity of the climate is enhanced by the high altitude – 950m (2,850 ft.) – there is very little rain fall and you can see snow often in the winter.

Vinyard Age: The youngest vineyard of the winery was planted in 1942 and the others date back well over a hundred years.

Vinification: All the wine is aged sur lie, part fermented in stainless steel and part in large format French oak barrels.

History: Jorge Ordoñez is one of the pioneers of Rueda. He has been working in the region near Segovia since

Bodegas Ordoñez S.L. ~ Rueda

D.O. Rueda

2004. He is very familiar with the best terroirs for Verdejo. That is the reason he chose the town of Puras for Nisia. In the past he has worked with various partners in other projects but this is a solo endeavor.



GRUPO
JORGE ORDOÑEZ

**Bodegas Ordoñez S.L. ~
Rueda**

D.O. Rueda



Bodegas Ordoñez S.L. ~ Rueda



Nisia

Current Vintage: 2013

Region of Origin: D.O. Rueda

Grape Varietal: 100% Verdejo Old Vines

Additional Information: The winery is located in the town of Puras, which sits on the border of the province of Segovia. The vineyards themselves are all within the province of Segovia. It is not only the most southeastern area of the appellation Rueda, but it's also the highest, at 950m (2,850 ft.) above sea level.

Soils in this region are some of the poorest, dominated mostly by sand. Because the soil is so poor this area of Rueda was able to resist phylloxera. The property includes the oldest vineyards in the appellation. There is a Roman villa located nearby which is the inspiration for the label.

The grapes for this wine come from seven small parcels of very old Verdejo vines trained in the vaso system. Hand harvest followed by further grape selection at the winery.

All the wine is aged sur lie, part fermented in stainless steel and part in large format French oak barrels.

Production: 5,000 cases for the U.S.

Reviews:

2013

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

91pts

2012

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

90pts

2012

Robert Parker, eRobertParker.com #1113 Nov 2013

89pts

2011

Bodegas Ordoñez S.L. ~ Rueda



Robert Parker, The Wine Advocate, #203 Oct 2012

91pts

2011

Thomas Matthews, Wine Spectator Magazine Apr 2013

88pts

2011

Josh Raynolds, Stephen Tanzer's International Wine Cellar, Sep 2012

90pts

2011

Michael Schachner, Wine Enthusiast Magazine, May 2013

89pts

2011

Robert Parker, Twitter

Bodegas La Caña

D.O. Rias Baixas

Wines: O'Bariño, La Caña, La Caña Navia

Ownership: The winery is a project of Jorge Ordoñez

Founded: 2008

Location: La Caña is located in the Salnes Valley, in the most northern section of the D.O. Rias Baixas. The winery is located close to the Atlantic Ocean, in the town of Zamar, Pontevedra overlooking La Ría de Arousa and Villagarcía de Arousa

D.O.: D.O. Rias Baixas

Grape Source: La Caña owns 25 hectares (62 acres) of Albariño vines located near the winery. The acreage is divided among several very small parcels in the Salnes Valley. Some of these parcels are no more than one fifth of an acre. The size of these vineyards allows for exceptional quality control. The vineyards are located less than 3 km from the ocean.

Soil: The soil is very poor. It is composed mostly of sand derived from decomposed granite and as a result, has a very low pH.

Climate: Despite the fact that the vineyards are on the same latitude as the state of Massachusetts, the climate is more moderate due to the influence of the Gulf Stream, which travels in a north-south direction, parallel to the coast of Rias Baixas.

Vinyard Age: All the vineyards were planted before 1990 in the pergola system, which is traditional in this area. The yields are approximately 6 tons per hectare (2.72 tons per acre). The winery's oldest vineyards are the Meycar vineyard in Sanxenxo which was planted in 1983, and the Ilesiaro del Xil vineyard planted in 1980 in the town of Sil.

Vinification: The wine's fermentation is split between stainless steel and French oak, and all of the wine is aged sur lie for six months.

History: In the late 1980's there were only five wineries producing Albariño. Jorge Ordoñez was the very first exporter of Albariño to the United States. Nacho Alvarez is the winemaker.

Bodegas La Caña

D.O. Rias Baixas



Bodegas La Caña



La Caña

Current Vintage: 2013

Region of Origin: D.O. Rias Baixas

Grape Varietal: 100% Albariño

Additional Information: La Caña is located in the Salnes Valley, in the most northern section of the D.O. Rias Baixas. The winery is located close to the Atlantic Ocean, in the town of Zamar, Pontevedra overlooking La Ría de Arousa and Villagarcia de Arousa.

La Caña owns 25 Ha.(62 acres) located near the winery. The acreage is divided among several very small parcels in the Salnes Valley. Some of these parcels are no more than one fifth of an acre. The size of these vineyards allows for exceptional quality control.

All the vineyards were planted before 1990 in the pergola system, which is traditional in this area. This training system keeps the fruit high off the ground, maximizing the health of the grapes and greatly reducing the need for fungicides. The yields are approximately 5-6 tons/Ha. (2.72 tons/acre).

The wine's fermentation is split between stainless steel tanks and large format new to three vintage old French oak barrels. Depending on the year, the barrel fermentation proportion might vary 15-20%. All of the wine is aged sur lie for six months.

Production: 4,300 cases

Reviews:

2013

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

91pts

2012

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

91pts

2011

Robert Parker, Wine Advocate, #203 Oct 2012

Bodegas La Caña



89pts

2011

Thomas Matthews, Wine Spectator Magazine, MAR 2013

89pts

2011

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sep 2012

91pts

2010

Jay Miller, Robert Parker's Wine Advocate, #195 Jun 2011

90pts

2010

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Nov 2011

91pts

2010

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Apr 2012

91pts

2009

Jay Miller, Robert Parker's Wine Advocate, #188 Apr 2010

90pts

Bodegas La Caña




GRUPO
JORGE ORDOÑEZ

La Caña Navia

Current Vintage: 2010

Region of Origin: Rias Baixas

Grape Varietal: 100% Albariño Old Vines

Additional Information: The grapes for this wine come from approximately 7.4 acres (3 hectares) of the winery's lowest-yielding, oldest vineyards planted in the Valle del Salnes. The Meycar vineyard was planted in 1983 in the town of Sanxenxo, and the Iglesiario del Xil vineyard was planted in 1980 in the town of Sil.

The soils are very poor in organic material, composed mostly of sand derived from decomposed granite, which makes for very low pH.

100% of fermentation in large format barrels. After fermentation, the wine undergoes frequent batonage, twice a week for the first two months, once a week for the next four months, and then once every two weeks for 5 months.

Aged in French oak barrels for 11 months. Estate bottled.

Production: 500 cases

Reviews:

2012

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

92pts

2010

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

92pts

Bodegas y Viñedos Botani

D.O. Malaga (Dessert Wines) and D.O. Sierra de Malaga (Dry White Wine)

Wines: Botani Sparkling, Botani Dry Muscat, Botani Tinto, Seleccin Especial No.1, Victoria No. 2, Old Vines No. 3, Esencia No. 4

Ownership: Jorge Ordoñez and the Kracher Family

Founded: Founded in 2004

Location: Malaga, birthplace of Jorge Ordoñez, in the locality of Almachar

D.O.: D.O. Malaga (Dessert Wines) and D.O. Sierra de Malaga (Dry White Wine)

Grape Source: The wines are made from the Muscat of Alexandria grapes in the geographical area of La Axarquia, in the Mountains or Sierras that run parallel to the Mediterranean Sea, not far from the city of Málaga. Muscat of Alexandria has been cultivated in this locale for more than 2000 years.

Soil: The vineyards are situated on partially decomposed red slate intermingled with white quartz. The scant topsoil is punctuated by outcroppings of the mother rock. The soil makes cultivation difficult and labor is very intense due to the steep 40-60° incline. The vineyards are not terraced and are planted over 400 m (1200 ft.) above sea level. Mechanical work is impossible due to the slate and steep mountainsides. Many of the vines are planted in the mother rock. The thin soil forces the vines to develop very deep roots, which not only search for moisture but also help impart a distinct minerality to the wines.

Climate: In this Mediterranean climate, high altitudes moderate the temperature. The average summer temperature is 30C (86F) and 8C (46F) in the winter. Rainfall is rare at 560L/M2 (22 inches). A typical day is dry and sunny for sixteen hours.

Vinyard Age: The average age of the vines is 70 years old, the youngest vines are 40 years old and the oldest are more than 100 years old. The vines are planted in a density of 3000 vines per hectare (1215 vines per acre). 1.32 – 2.2 tons/hectare (0.5 – 0.89 tons per acre), and each vine yields less than 1 Kg.

Vinification: The vines are grown with organic techniques, and all work is done by hand using ancient

Bodegas y Viñedos

Botani

D.O. Malaga (Dessert Wines) and D.O. Sierra de Malaga (Dry White Wine)

hoes called azadones. The vines are treated minimally with copper sulfate, and fertilized organically. The grapes are hand harvested in small 10Kg boxes to prevent bruising and oxidation. The grapes are then transported to the winery on donkeys/mules because of the difficult terrain, the animals also provide the manure that is used to fertilize the vines. There are five harvest; with the earliest beginning at the end of July/ first of August for Botani, followed by 4 separate harvests for the dessert wines finishing by the end of October.

History: The winery is the result of collaboration between Jorge Ordonez, who was born and raised in Malaga, and Alois Kracher, the late world famous Austrian winemaker who was known for his dessert wines. It was Jorge's dream to revitalize the dormant wine industry in his hometown and restore its former glory.

Although Jorge's initial attempts did not work, once he teamed with Alois Kracher, Jorge Ordonez & Co. was born, becoming the first to make an unfortified dessert wine in the D.O., and the first to make a dry Muscat.

Through several millennia the Muscat de Alexandria vines have adapted to the rugged mountain terrain and is known locally as Moscatel Malaga. The D.O. Malaga has several different topographical areas; the best are the steep mountainside slopes that are known in the UK simply as Mountain Wine.

The history of the area stretches back to the Bronze Age. The first vineyards in Spain were planted by the Phoenicians in the mountains surrounding the village of Malaka, which they founded as well.

There are records from 600 BC in the Greek Era, that reference local viticulture. Under Roman rule the areas viticulture expanded and ancient fermentation tanks have been discovered in areas surrounding the city. In the 11th century, an Arab historical geographer, stated "the mountains covered with vines uninterrupted as far as Mt Xolair resulting in one of the most beautiful views in the world."

In the year 1214, King Phillippe Augustus of France held a wine fair in Paris where he tasted wines from all over the known world for two months. He awarded the top honors



GRUPO
JORGE ORDOÑEZ

Bodegas y Viñedos Botani

D.O. Malaga (Dessert Wines) and D.O.
Sierra de Malaga (Dry White Wine)

to a wine from Cyprus and the second honors to the wines from Malaga.

In 1502 Queen Isabella & King Ferdinand realized the economic potential that the Malaga wine industry had, and decided to nationalize the industry, establishing the first brotherhood of growers, "Hermandad de Vineros" in Malaga.

By 1622 the historian Martin Roa estimated that of the 20,000 barrels produced in the region, 15,000 were exported by ship to ports around the world. Additional historical proof can be found in the auction notes of James Christie on Sept 7, 1769 which list the sale of 400 dozen bottles of Oloroso Madeira, Hock Anejo, Burgundy, Calcavellas, Malaga and Tent.

In 1791, despite the fact that the largest export markets were the UK and the US, 1800 amphoras were exported to Russia and one of the earliest fans of Mountain wine was Tsarina Catherine the Great, who removed the duty tax on wines from Málaga.

By the beginning of the 19th century, the wines of Malaga had become so famous that counterfeiting fraud was not rare. The region was also known for the export of raisins, which were considered to be some of the best in the world. The Phylloxera entered Spain through the wine trade with the UK and was first discovered in a vineyard known as La Indiana, just 20 km from Malaga. At the time of the infestation vineyard cultivation had reached 100,000 ha (240,000 acres), double the size of present day Rioja. The Phylloxera infestation caused an economic disaster from which Malaga has yet to fully recover. In the first 10 years of the disease Malaga lost 50% of its population and today vineyard cultivation is a small fraction of what it once was.

Philosophy: The philosophy of the founders and the winery was restore the D.O. Malaga to its former prominence in the world of wine and to make an unfortified dessert wine (in a region where tradition dictated the use of arope, a slow cooked concentrated grape must to sweeten the wine) using the most modern of technologies. In their quest they have also developed the finest dry Muscat.



GRUPO
JORGE ORDOÑEZ

Bodegas y Viñedos

Botani

D.O. Malaga (Dessert Wines) and D.O. Sierra de Malaga (Dry White Wine)



Bodegas y Viñedos Botani



Botani Sparkling

Current Vintage: 2013

Region of Origin: D.O. Sierra de Malaga

Grape Varietal: 100% Moscatel de Alexandria

Additional Information: This wine is made from Muscat of Alexandria grapes planted in the area of La Axarquia, in the mountains that run parallel to the Mediterranean Sea, just above the city of Malaga.

The earliest harvest in Europe takes place in these steep hillsides. It coaxes the most aromatics and flavor compounds from the grapes. The combination of poor soils, which are 85% slate with bits of white quartz and clay, and the dry climate, produce the finest Muscat de Alexandria grapes in the world. This particular clone is named after the city in Egypt where the varietal is believed to have originated. It was brought to the shores of Andalucia by the seafaring Phoenicians more than 3000 years ago.

The primary tank fermentation is followed by the secondary fermentation that also occurs in tank, following the principles of Cremant production. The idea being to retain as much natural carbonic effervescence as possible.

The design on the label was inspired by the beautifully handcrafted Biznagas, clusters of jasmine flowers, which have been sold on the lively streets of Malaga for centuries. Each cluster is meticulously assembled blossom by blossom to form delicate arrangements. The attention to detail and the honor paid to centuries of tradition are reflected in the Botani Sparkling Muscat.

Production: 1,000 cases

Reviews:

2013

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

89pts

2012

Bodegas y Viñedos
Botani



N/A

2012

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

90pts

2012

eRobertParker.com #1113 November 2013

92pts



GRUPO
JORGE ORDOÑEZ

Bodegas y Viñedos

Botani



Botani

Current Vintage: 2013

Region of Origin: D.O. Sierra de Malaga

Grape Varietal: 100% Moscatel de Alexandria

Additional Information: This is the first dry white wine made from Muscat de Alexandria in modern times. There are historical references to a dry white wine made in this region in the past.

This wine is a product of a rigorous selection process to fine the best Muscat de Alexandria vines located on the Northern facing mountainside slopes around the town of Almáchar.

The vineyards are situated on partially decomposed red slate mixed with white quartz. The scant topsoil is punctuated by outcroppings of the mother rock. Because of the steep incline of the vineyards, the grapes are manually harvested into small 10 kg boxes that are carried back to the winery by mules.

Production: 5,000 cases

Reviews:

2013

Robert Parker, eRobertParker.com, Special Interim Issue, November 2014

90pts

2013

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

90pts

2012

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

90pts

2012

eRobertParker.com #1113 November 2013

90pts

2011

Robert Parker, The Wine Advocate, #203 Oct 2012

91pts

Bodegas y Viñedos Botani



2011

Robert Parker, Twitter

2010

Jay Miller, Robert Parker's Wine Advocate, #195 June 2011

91pts

2010

Robert Parker, Hedonist's Gazette, May 2011

91pts

2010

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Nov 2011

91pts

2009

Jay Miller, Robert Parker's Wine Advocate, #188 Apr 2010

91pts

2008

Jay Miller, Robert Parker's Wine Advocate, #183 June 2009

90pts

2007

Jay Miller, Robert Parker's Wine Advocate, #175 Feb 2008

90pts

Bodegas y Viñedos Botani




GRUPO
JORGE ORDOÑEZ

Botani Tinto

Current Vintage: 2013

Region of Origin: D.O. Sierras de Malaga

Grape Varietal: 100% Garnacha

Additional Information: This wine is the result of our goal to produce the first 100% Garnacha wine from the D.O. Sierras de Málaga.

The grapes for this wine come from the mountainous, dry region of Ronda, in the northwestern part of the province of Málaga. The vines used for this wine are all 25 years old, and are treated organically. They are planted at 700m (2296 ft.)

The climate in this area is continental, with drastic changes in temperature between day and night. Summers are arid, and winters are fairly cold. The soil in this area is sandy, with clay and limestone.

The Garnacha for this grape is harvested by hand in 15-20kg. boxes at the beginning of September. Once the grapes reach the winery they undergo a rigorous selection process before being pressed.

Production: 1,500 cases

Reviews:

2013

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

90pts

2012

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

91pts

Bodegas y Viñedos Botani



Botani Espumoso Seco

Current Vintage: 2013

Region of Origin: D.O. Sierras de Malaga

Grape Varietal: 100% Garnacha

Additional Information:

Bodegas Botani made wines from Muscat of Alexandria in the Axarquia region; from the mountains that run parallel to the Mediterranean Sea, closed to the city of Malaga.

It is the first vintage for Botani Sparkling Dry and, like Botani Sparkling, this wine is made from very old vines of Muscat of Alexandria planted in the area of Axarquia in the mountains, just above the city of Malaga.

The first harvest in Europe takes place in these steep slopes. Are led to as much aromatics and flavor compounds of grapes. The combination of poor soils, which are 85% of blackboard with pieces of white quartz and clay, and dry climate, produce the best grapes Muscat of Alexandria in the world. This particular clone, named after the city in Egypt, where it is believed the varietal originated. It was brought to the coast of Andalusia by Phoenician sailors over 3000 years ago.

The method of preparation is similar to Botani Sparkling, Granvas method in which the alcoholic fermentation is carried to the end and the carbon is completely natural. The alcohol content is 12.5%.

The label design was inspired by the biznagas wonderfully made by hand, bunches of jasmine flowers, which have been sold in the lively streets of Malaga for centuries. Each cluster is meticulously assembled flower to flower, to form delicate arrangements. The attention to detail and a tribute to centuries of tradition is reflected in Botani Sparkling Muscat.

Reviews:

Victoria Nº 2 2013

"Botani is dry sparkling wine that has a nice pale yellow, with a constant, bright and vivid bubble. Nose is fresh and direct. Muscat of Axarquia in its deepest state. White flowers, fresh fruit and hints of fresh herbs notes. The palate confirms everything advertised; It is agile, fresh and direct. A thin and elegant bubble. It is well integrated and helps make it an ideal aperitif wine and a good pairing for seafood or white fish. The finish is dry, with a very interesting and balanced acidity on the whole"

Bodegas y Viñedos Botani



Selección Especial (#1)

Current Vintage: 2013

Region of Origin: D.O. Malaga

Grape Varietal: 100% Moscatel de Alexandria

Additional Information: Selección Especial is a late harvest wine made from vines that are over 40 years old. The mountainside vineyards are located in Axarquía between 400-750 m in elevation (1200-2250 ft). The vineyards are bound by the Sierras Almijara and Tejeda in the north and the Mediterranean Sea in the south.

The second harvest of the year is for this wine.

The grapes are hand harvested into small 8-10kg boxes. At the winery, the grape bunches are carefully sorted on a triage table before being pressed. The wine is fermented in stainless steel. It is important to note that all the alcohol in the wine is a result of the fermentation; there is no added alcohol. Fermentation is arrested by cooling the tank once the desired level of alcohol is reached.

The residual sugar is 140g/L for Selección Especial.

It takes 3.5kg (8lbs) of grapes to make one 375ML bottle of Selección Especial.

Production: 500 cases

Reviews:

2013

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2014

92pts

2012

eRobertParker.com #1113 November 2013

95pts

2011

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

91pts

Bodegas y Viñedos Botani



GRUPO
JORGE ORDÓÑEZ

2011

eRobertParker.com #1113 November 2013

90pts

2008

Jay Miller, Robert Parker's Wine Advocate, #195 June 2011

92pts

2007

Jay Miller, Robert Parker's Wine Advocate, #183 June 2009

90pts

2006

Thomas Matthews, Wine Spectator Magazine, Web 2008

89pts

2005

Thomas Matthews, Wine Spectator Magazine, May 2008

89pts

Bodegas y Viñedos Botani




GRUPO
JORGE ORDOÑEZ

Victoria (#2)

Current Vintage: 2013

Region of Origin: D.O. Malaga

Grape Varietal: 100% Moscatel de Alexandria

Additional Information: Victoria is made from only the best 50 year-old vineyards. Only the vines from the top 20 to 30 rows of the mountainside vineyards at 700 m (2,250 ft.) are used. Due to the advanced age of the vines and the poor slate soil, the yields are extremely low. These grapes have the freshest aromatics and the best acidity in the vineyards.

The third harvest of the vintage is for Victoria. Bunches are hand harvested into small boxes. Once they are at the winery they are sorted on a triage table and only the healthiest and most mature bunches are placed in flat, single layer perforated drying boxes. The grapes are aged in the interior of the winery with the windows and doors open to gently dry them with warm breezes.

During the drying process the flats are constantly inspected for disease and rot and are rotated for uniformity. This process usually lasts about two months until the grapes become raisins. The bunches are then cooled to 14C (60F) before being pressed and then fermented in small stainless steel tanks.

Once the fermenting wine reaches 13% alcohol, it is cooled and the fermentation is stopped at a residual sugar level of 258g/l. No added alcohol is used. It takes 7K (17lbs) of grapes to make one 375ML bottle.

Victoria is the winery's vision of Malaga wine. The wine is noted for its harmony, elegance, concentration of fresh fruit flavors and bright acidity with accents of exotic aromas and hints of minerality

Production: 500 cases

Reviews:
2013

Bodegas y Viñedos Botani



GRUPO
JORGE ORDOÑEZ

Robert Parker, eRobertParker.com, Special Interim Issue, November 2014	92pts
2013	
Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014	93pts
2012	
Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013	93pts
2012	
eRobertParker.com #1113 November 2013	95pts
2012	
Thomas Matthews, Wine Spectator, Web 2014	90pts
2011	
Robert Parker, The Wine Advocate, #203 Oct 2012	95pts
2011	
Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept 2012	92pts
2010	
Thomas Matthews, Wine Spectator Magazine, Web 2012	89pts
2007	
Thomas Matthews, Wine Spectator Magazine, Aug 2010	93pts
2007	
Thomas Matthews, Wine Spectator Magazine, Aug 2010	93pts
2006	
Thomas Matthews, Wine Spectator Magazine, Web 2008	93pts
2006	
Thomas Matthews, Wine Spectator Magazine, Web 2008	93pts
2005	
Thomas Matthews, Wine Spectator Magazine, May 2008	91pts

Bodegas y Viñedos
Botani

2005

Jay Miller, Robert Parker's Wine Advocate, #169 Feb 2007

91pts



GRUPO
JORGE ORDOÑEZ

Bodegas y Viñedos Botani



Old Vines (#3)

Current Vintage: 2011

Region of Origin: D.O. Malaga

Grape Varietal: 100% Moscatel de Alexandria

Additional Information: Old Vines is made from the best 80 -100 year old vineyards in the Axarquia region located 500-600M (1500-1800 ft) above sea level.

The fourth of five harvests of the vintage is for Old Vines No. 3.

The hand harvested grapes are sent to a triage table where only the healthiest and most uniform bunches are selected for the drying process. The single layer perforated drying trays are moved to the interior of the winery, away from the blazing sun. Warm breezes that flow through the open doors and windows of the winery slowly and uniformly dry the grapes. After the two months of drying, the bunches are reviewed on a second triage table.

Only the finest grapes are pressed then fermented in large French oak barrels. When the wine has achieved the optimum alcohol level the wine is cooled and fermentation stopped at a residual sugar level of 250g/l. The sugar level is similar to Victoria but because of the fruit concentration and barrel fermentation the results are quite different.

It takes about 10Kg (24lbs) of grapes for each 375ML bottle. It is a very complex wine with alluring aromas, golden hues and flavors of ripe stone fruits.

Production: 100 cases

Reviews:

2010

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept/Oct 2013

94pts

2010

Bodegas y Viñedos Botani



Thomas Matthews, Wine Spectator, November 30, 2014

93pts

2007

Jay Miller, Robert Parker's Wine Advocate, #195 June 2011

95pts

2007

Thomas Matthews, Wine Spectator Magazine, Nov 2011

90pts

2007

Michael Schachner, Wine Enthusiast Magazine, Oct 2011

90pts

2006

Jay Miller, Robert Parker's Wine Advocate, #183 June 2009

93pts

Bodegas y Viñedos Botani




GRUPO
JORGE ORDOÑEZ

Esencia (#4)

Current Vintage: 2011

Region of Origin: D.O. Malaga

Grape Varietal: 100% Moscatel de Alexandria

Additional Information: Together with Botani, Esencia has made the biggest contribution not only to the history of winemaking in Malaga but the Spanish wine industry as well.

There are historical references in 18th century documents to the making of a sweet concentrated wine from raisins with a very low alcohol level. The wine was difficult to make, had no fortification, "sin compostura", it was highly prized at the time but the tradition was lost with the infestation of phylloxera and not revived until now.

Compared by critics to the best Hungarian Tokays Esencia is made from overripe bunches from the oldest vines which are 80 to more than 100 years-old.

The fifth and final harvest of the vintage is for Esencia. The grapes are hand harvested into 10Kg (24 lb) boxes, brought to the triage table at the winery, carefully selected and then laid to rest in perforated drying boxes for 1.5 – 2.5 months. The slow drying process results in uniformly dry healthy raisins. Before pressing the raisins are macerated with Old Vines No.3 to create liquid so the raisins can be pressed. The must is fermented and aged in large format French oak barrels for 2 years.

The end result is a unique wine with 4% alcohol and 600g/l residual sugar. It exhibits great concentration of fruit flavors, balance, and depth. It takes 15kg (36lbs) of grapes for each 375ML bottle.

Production: 50 cases

Reviews:

2013

Josh Reynolds, Stephen Tanzers International Wine Cellar, Sept/Oct 2014

94pts

Bodegas y Viñedos Botani



2005

Jay Miller, Robert Parker's Wine Advocate, #175 Feb 2008

95pts

2005

Josh Reynolds, Stephen Tanzer's International Wine Cellar, Sept 2008

97pts

2005

Michael Schachner, Wine Enthusiast Magazine, Oct 2011

93pts

2004

Robert Parker, The Wine Advocate, #166 Aug 2006

99pts

Naturally Sweet Wine Gelée Victoria N°2

The wine jelly Jorge Ordóñez & Co it's made from its prestigious Naturally Sweet N° 2 Victoria, D.O Málaga. In this exceptional gelee, the wine represent the 99% of the composition, due to it high concentration, addition of sugar is not necessary. Only natural pectin is used to make the jelly. The aroma tastings, and the apple and tropical fruits flavors, correspond closely with the Jorge Ordóñez & Co N°2 Victoria, since no juices or additives are used to make it.

It's recommended to join chesses, foie gras and to cook game. Obviously it's perfect for pastry.

Presentation: 110 gr glass jar. (9 jars tray)

Ingredients: 99% Naturally sweet Jorge Ordóñez & Co N°2 Victoria, 1% natural pectin.

Expiration: 2 years.



Extra Virgin Olive Oil from Málaga. First Press



Varieties: Verdial 10%, Marteña 45% and Hojiblanca 45%

OLIVE TREES

Olive trees are located in the mountains of Sierra Tejeda in the Axarquía of Málaga at 600 to 950 m altitude.

Hojiblanca and Marteña are indigenous varieties in Málaga and Verdial is native to this particular region of Axarquía.

Most of the trees of verdial were planted more than 200 years ago. Whereas Hojiblanca and Marteña trees were planted between the 1940's and 50's, after the Spanish Civil War.

The growth uses no irrigation and is ecological, but being divided in very small ownership, the growers never bothered to certify it.

The yield can be as high as 200 kg per tree, due to their huge dimensions derived from their age. Many trees can be between 5 and 6 m high.

HARVEST AND PROCESSING

Harvest is completely manual by the traditional system of "vareo". Mechanisation is not possible because of the orography of the region: groves are on very steep mountains. Hence the very low level of Free Fat Acids, because the picking and transportation of the olives are made in optimal conditions to preserve the integrity of the fruit.

The oil is made artisanal by using traditional methods, **WITH NO ADDITIVES.**

The olives are selected according quality and variety, the selections go separately to the mill. Decanting and storage is made in stainless steel tanks.

Total production of this blend: 39.000 L



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