



# The Daily Drinker

2017 Ortega, Westwell Wines

ref. WEST170 AUG19

**Wine Variety:** Whilst many long-established grape varieties were the result of wild, natural crosses others, such as Ortega, were deliberately created by viticulturalists; these are known as cultivars i.e. cultivated varieties. Ortega was the result of Muller-Thurgau being crossed with a grape called Siegerrebe in Germany in 1948. It was named after Spanish philosopher Jose Ortega y Gasset. Ortega is useful in cooler climates since it gains high must weights (i.e. good levels of ripeness) early. Late frosts are a danger however since Ortega comes into bud quite early; despite this it has become popular in England and, indeed, Sweden and Norway.

**Wine Region:** It appears that there was some form of grape cultivation in England during the warm period between the second and third ice ages, as both seeds and pollen from that time have been discovered by archaeologists. It is likely that the Romans also grew grapes - most probably for wine - as that period in history was also warmer. And there was a further golden age of English wine making between the 11th and 14th centuries. The modern wine industry in the UK started after the Second World War when vineyards were planted to the sort of arcane varieties that would ripen with some consistency in the British climate. Much of the trade now focuses on sparkling wine and many of the UK's vineyards have been turned over to Pinot Noir and Chardonnay as a result.

**Wine Producer:** Westwell manage nine acres of vineyards in which are planted the three champagne varieties (Chardonnay, Pinot Noir and Pinot Meunier), as well as Ortega for still wines. They are located on a chalk subsoil in the North Downs in Kent.

Single Bottle **£15.00**

member price: £13.50

Six Bottle Case **£90.00**

member price: £81.00



**Style:**

Dry White - light



**Grape Variety:**

Ortega



**Producer:**

Westwell Wines



**Serving Temperature:**

9°C



**Alcohol Content:**

11%



**Country:**

England



**Appellation:**

*not specified*



**Drink By:**

2021



**Bottle Size:**

75cl



**Region:**

Kent



**Colour:**

Still White



**Food:**

Aperitif  
Cheese  
Fish



### Tasting Notes:

Super-pale: pretty much water white. Nose is slightly subdued, but offers a suspicion of crisp orchard fruit, something delicately floral and a touch of fresh lime juice. The palate's entry is softer than the 2016 vintage. This is a light wine, yet there's present a very pretty fruit character and excellent juiciness at the back. It has a slight green apple character, especially in the acidity, which is increasingly firm throughout. Nicely long. This is a wine one could enjoy all alone (both wine and drinker), with the ambient temperature turned up as high as an English garden will go...

**#3wordtastingnote:** delicate, fresh, crisp

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or call 01380 827291**