

BODEGAS  
est. 1994.

# LAS ORCAS

FAMILY WINERY  
B O D E G A S L A S O R C A S



## SOLAR DE RANDEZ RESERVE

### VARIETY

100% Tempranillo.

### VINEYARD

Entradas de San Ángel.

### AGEING SYSTEM

24 months in French oak barrels and minimum 16 months in bottle.

### ELABORATION

Firstly, a pre-fermentative maceration takes place during 5 days. Then, the fermentation is done in tapered stainless-steel vats of 20.000 litres with three daily overpumpings. After finishing the primary fermentation, the maceration continues together with the skins for the next 14 days. Once the malolactic fermentation is completed, the wine is transferred into French oak barrels for the next 24 months. Afterwards, the wine is bottled, where it will spend a minimum of 16 months before entering the market.

### TASTING NOTES

Visual phase: Intense purple-red colour, with a russet rim denoting its long barrel ageing.

Bouquet: Blackcurrant with hints of cedar and cherry aromas mingle with tobacco and herbs.

Taste: Sweet fruit flavours with sour cherries. Very well structured wine in terms of acidity, astringency and alcohol and harmonious, that is good ratio of grease and structure.

Aftertaste: Long and fruity character.

### ANALYTICAL DATA

Alcohol content: 14.5% vol.

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