

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 CRIANZA

### VARIETY

90 % Tempranillo and 10 % Graciano.

### VINEYARD

Finca San Ángel and El Musco.

### AGEING SYSTEM

14 months in French oak barrels and, at least, 12 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 14 months. Afterwards, the wine is bottled, where it will spend a minimum of 12 months before entering the market.

### TASTING NOTES

Visual notes: Dark purple cherry with a violet rim.

Bouquet: Intense aromas of ripe black fruits accompanied by balsamic touches, with a spicy hint of coconut and liquorice.

Taste: Ample, powerful, structured. The wood is very well integrated into the whole. Noble tannins, without peaks.

Aftertaste: Long with a fruity character.

### ANALYTICAL DATA

Alcohol content: 14,3 % vol.

Ctra. A3210, Laguardia-Elciego, Km 2,5 01300 LAGUARDIA- ÁLAVA

T. +34 677 501 790 / +34 677 501 791 / +34 677 501 792

lasorcas@lasorcas.com

www.lasorcas.com