

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 TEMPRANILLO

VARIETY

100% Tempranillo.

VINEYARD

Several vineyards (coupage).

AGEING SYSTEM

Vessel - Bottle.

ELABORATION

We elaborate this wine with the grapes from our youngest vineyards. Once the grapes are stemmed, they go directly to our production vessels, these are maintained at 8 degrees centigrade during 5/6 days with three daily overpumpings. After this phase, we increase the temperature (25°/28°) and during 7/8 days the alcoholic fermentation takes place until it finishes which is when we remove the juice. The skins go directly to the press. These wines are stored in stainless steel vessels until the malolactic fermentation ends and then, they are bottled after having gone through the clarification and filtration processes.

TASTING NOTES

Visual phase: Bright ruby red.

Bouquet: Intense fruity aroma.

Taste: Harmonious, well balanced with soft tannins.

ANALYTICAL DATA

Alcohol content: 14.1 % vol.

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