

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 ROSÉ

### VARIETY

70 % Tempranillo, 15% Garnacha and 15 % Viura.

### VINEYARD

Several vineyards (coupage).

### AGEING SYSTEM

Vessel - Bottle.

### ELABORATION

After a short process of maceration, approximately 14 hours at a low temperature, the grape must is bled by gravity to another vat. With the objective of getting a clean must, this is racked in cold, after selected yeast has been added. Then the mass is left in a cool special vat under controlled conditions so fermentation can take place. This fermentation takes place at a temperature between 15-18 degrees Centigrade, until all the sugar has been broken down.

### TASTING NOTES

Visual phase: Pale pink in color, clean and bright.

Bouquet: Containing aromas of raspberry, cherry and watermelon, all mixed in a sweet and refreshing explosion.

Taste: In mouth, this wine is soft on entrance with volume and critic sensations. Smoothness and unctuousity coupled with red berries. Strong presence in mouth with a cool refreshing finish.

### ANALYTICAL DATA

Alcohol content: 13,5 % vol.

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