

BODEGAS
est. 1994.
LAS ORCAS
FAMILY WINERY
B O D E G A S L A S O R C A S



DECENIO WHITE

VARIETY
100% Viura

VINEYARD

Finca San Ángel

- Village: Laguardia
- Year of plantation: 1996
- Altitude: 498 m
- Exposure: South-East
- Soil: Silty clay with limestone

AGEING SYSTEM

Vessel - Bottle

ELABORATION

The grapes enter the destemmer and the crusher, after this, they go directly to the press where the juice and the skins are separated. With the objective of getting a clean must, this is racked in cold. Later, we place the cold must in a stainless steel tank, where under controlled conditions we proceed to fermentation.

At the end of fermentation, we age the wine for 3 months on its fine lees to gain complexity and structure.

TASTING NOTES

- Visual phase: Straw yellow in colour, reflecting the Viura variety used to elaborate it.
- Bouquet: Very fresh and fruity, with a clear presence of aromas of white fruit, quince, as well as certain citric aromas. The intensity on the nose is quite high.
- Taste: It is very pleasant on the mouth, leaving a pleasant and lively aftertaste that takes us back to the fruity primary aroma. Good acidity and volume which gives it a long persistence.

ANALYTICAL DATA

Alcohol content: 13,0 %

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