

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



DECENIO ROSÉ

VARIETY

70% Viura and 30% Tempranillo

VINEYARD

Los Monjes, Poyoto and Valderromán

- Village: Laguardia
- Year of plantation: 1965; 1953; 1950
- Altitude: 465 m; 565 m; 523 m
- Exposure: South-East; West; South-East
- Soil: Silty clay with limestone

AGEING SYSTEM

Vessel - Bottle

ELABORATION

We combine the two varieties in a stainless steel tank. After a light maceration at low temperature, we press the grapes and the must is racked into another tank. In order to obtain a clean must, we cold rack it, and later, under controlled conditions, we proceed to fermentation. The evolution of the fermentation process takes place between 15° C and 18° C, Then, we age it for 1 month on its fine lees to gain complexity and structure.

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 unctuousness coupled with red berries. Strong presence in mouth with a cool refreshing finish.

ANALYTICAL DATA

Alcohol content: 13,0 %

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