

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



## DECENIO TEMPRANILLO

VARIETY  
100% Tempranillo

### VINEYARD

#### San Gregorio

- Village: Laguardia
- Year of plantation: 2001
- Altitude: 566 m
- Exposure: South-East
- Soil: Silty clay with limestone

### AGEING SYSTEM

Vessel - Concrete - Bottle

### ELABORATION

We make this wine with grapes from our youngest vineyard. Once the destemmed grapes enter our winemaking tanks, we keep them at 8 degrees for 3 days with light pumping over, after this period, during 7/8 days the alcoholic fermentation takes place until it finishes, which is when we take out the musts. This wine is kept in another stainless steel tank until the malolactic fermentation is finished. Afterwards, we age it for 4 months in a concrete tank to soften it and enhance its freshness. After these months, we bottle it and leave it to settle for 1 year in the bottle.

### TASTING NOTES

- Visual phase: Bright ruby red.
- Bouquet: Intense fruity aroma.
- Olfactory phase: Harmonious, well balanced with soft tannins.

### ANALYTICAL DATA

Alcohol content: 14.0 %

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