

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

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

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