

BODEGAS
est. 1994.

LAS ORCAS

FAMILY WINERY
B O D E G A S L A S O R C A S



LAS ORCAS TEMPRANILLO

VARIETY
100 % Tempranillo

VINEYARD
Blend of the six Tempranillo vineyards in Laguardia that we work with.

AGEING SYSTEM
Vessel - Barrel - Bottle

ELABORATION
We produce this wine using a small percentage from each Tempranillo parcel in Laguardia. Each vineyard lot is vinified separately in our fermentation tanks and kept at 8°C for three days with light pump-overs. After this period, the cooling system is opened and alcoholic fermentation takes place over 7-8 days until completion.

A small portion of the free-run wine from each vineyard is then blended and undergoes malolactic fermentation in a separate stainless-steel tank. The wine is subsequently racked into French oak barrels, where it is aged for 12 months. After barrel ageing, the wine is bottled and allowed to rest in bottle for a period before release.

TASTING NOTES

- Visual phase: Deep ruby red, with subtle garnet hues towards the rim of the glass.
- Bouquet: Elegant and fresh, showing ripe red fruit aromas (cherry and plum), floral notes and a delicate hint of fine spices.
- Palate: Harmonious and well balanced, with softened, smooth tannins.

ANALYTICAL DATA
Alcohol content: 13,5 %

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