

# DECENIO CRIANZA – LAS ORCAS

Rioja Alta



**APPELLATION:** Rioja

**BLEND:** Tempranillo (90%) and Graciano (10%)

**WINEMAKER:** Raimundo Abando

**VINEYARD:** \_\_\_\_\_

Grapes are sourced from the San Ángel vineyard located at the foothills of the Sierra Cantabria mountains, to the south of the Ebro River. The climate is moderate continental and the altitude varies from 500 to 750 metres above sea level. The soil is composed of clay and limestone and annual rainfall is around 500 litres per square meter.

**VITICULTURE:** \_\_\_\_\_

The viticulture is traditional.

**WINEMAKING:** \_\_\_\_\_

Fermentation takes place in tapered stainless steel vats of 25,000 litres, with pumping-over four times a day. Maceration continues for the next 20 days. Once malolactic fermentation is complete the wine is racked into French and American oak barrels for the next 14 months. Finally the wine is bottled and matured for a minimum of 12 months before being released.



**WEBSITE:** <http://www.lasorcas.es>

**This wine is not suitable for vegans and vegetarians.**

## TASTING NOTES:

The nose displays attractive aromas of strawberry, dark cherries, liquorice, coconut and cedar. On the palate it is well balanced with nice tannic structure and fruit concentration. It has a persistent and pleasant finish.