

DECENIO RESERVA – LAS ORCAS

Rioja Alta



APPELLATION: Rioja

BLEND: 100% Tempranillo

WINEMAKER: Raimundo Abando

VINEYARD: _____

Grapes are sourced from the Musco vineyard located at the foothills of the Sierra Cantabria Mountains, to the south of the river Ebro. 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 an annual rainfall is around 500 litres per square meter.

VITICULTURE: _____

The viticulture is traditional.

WINEMAKING: _____

Fermentation is carried out in tapered stainless steel vats of 25,000 litres with two daily pump-overs. The maceration continues for the next 14 days. Once the malolactic fermentation is complete the wine is racked into American oak barrels for the next 24 months. Finally the wine is bottled and matured for a minimum of 16 months before being released.



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

This wine is not suitable for vegans and vegetarians.

TASTING NOTES:

The wine displays touches of candied cherries, dark plums, cedar, coconut, vanilla and hints of tobacco. It is creamy on the palate with a medium to full body. The tannic structure is well-balanced by the fruit concentration.