

# SOLAR DE RANDEZ JOVEN – LAS ORCAS

Rioja Alta



**APPELLATION:** Rioja

**BLEND:** Tempranillo

**WINEMAKER:** Raimundo Abando

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

Grapes are sourced from the Carraalciego 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 annual rainfall is around 500 litres per square meter.

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

They are converting to organic.

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

The grapes used for this wine come from the estate's youngest vines. After destemming the grapes undergo 5-6 days of cold maceration, being pumped-over three times a day. Fermentation takes place over 7-8 days at between 25-28° C, then the wine is racked to stainless steel vats where malolactic fermentation takes place.



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

**This wine is suitable for vegans and vegetarians.**

## TASTING NOTES:

Youthful nose with aromas of strawberries, dark plums and hints of black pepper. Very fruit-driven on the palate with a smooth texture and a nice balance.