

# SOLAR DE RANDEZ RESERVA – LAS ORCAS

Rioja Alta



**APPELLATION:** Rioja

**BLEND:** 100% Tempranillo

**WINEMAKER:** Raimundo Abando

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

Grapes are sourced from the Carraelciego 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:** \_\_\_\_\_

Grapes macerate for five days. Fermentation is carried out in tapered stainless steel vats of 20,000 litres with three daily pump-overs. The maceration continues for the next 14 days. Once the malolactic fermentation is complete the wine is racked into French oak barrels for the next 24 months. Finally the wine is bottled and matured for a minimum of 16 months before being released.



**WEBSITE:** <https://lasorcas.com/en>

This wine is suitable for vegans and vegetarians.

## TASTING NOTES:

The wine displays touches of redcurrant, cherry and cedar 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.