

# DECENIO ROSADO – LAS ORCAS

Rioja Alta



**APPELLATION:** Rioja

**BLEND:** Garnacha, Tempranillo, Viura

**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 metre.

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

The viticulture is traditional.

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

Following pressing, grapes are left to macerate in stainless steel for 14 hours, after which liquid is separated from the solids. Fermentation takes place in tapered stainless steel vats of 25,000 litres.



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

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

## TASTING NOTES:

The nose displays attractive aromas of raspberry, fresh cherries, and watermelon. On the palate it is well balanced with nice weight and fruit concentration. It has a persistent and pleasant finish.