



BODEGAS LAS ORCAS

Solar de Randez Blanco

REGION/ ORIGIN	Rioja Alavesa Rioja DOCa	WINEMAKER	Raimundo Abando
VINTAGE	2021	WINERY ESTABLISHED	1900
VARIETALS	100% Viura	VINEYARD(S)	Estate vines 2.5 hectares
ALCOHOL	13.14%	AGE OF VINEYARD(S)	80 years old
FERMENTATION	Stainless steel	SOIL TYPE	Calcareous & clay
AGING	No oak aging, lees aging for 4 days	VINEYARD(S) ELEVATION	615 meters
FILTER/FINING	Light filter Pronatur White	FARMING METHODS	Sustainable
TOTAL SULFUR RS	38 mg/l .9 g/l	PRODUCTION	4,000 bottles
		HARVEST	October

“Compromises are for relationships, not wine.” – Sir Robert Scott Caywood
Bodegas las Orcas is a true, small family winery, creating exceptional wines, from their own estate fruit.

Bodegas las Orcas is a small, family-owned and operated winery in the Rioja Alavesa region of Spain. The winery dates back to the year 1900 in the medieval town of Laguardia, where the family wines were made in their traditional cellar underneath the town until the construction of their new bodega happened just outside the town walls in 1999. Raimundo and his wife Cristina run the winery today and make remarkable Rioja wines using only fruit from their own family vineyards. The vineyards are tended naturally without the use of artificial fertilizers or pesticides, and the wines are fermented using native yeasts and absolutely minimal filtration (also, all the wines are vegan friendly). This is exceptional Rioja that brings together historic practices in the cellar, while also taking advantage of some more modern techniques, all while offering great value for authentically made wine from an area where large production has become a norm.

‘Solar de Randez’ roughly means the ‘House of Randez,’ which is an old family name of the estate ‘orcas’ refers to an old local tool that was used to turn up the dirt between rows in the vineyard

Solar de Randez Blanco is made only from Viura (known as Macabeo in Catalunya) grapes, from Raimundo's wife's family vineyards that are now nearly 80 years old, creating a blanco which is a dynamite example of a fresh style of white Rioja. Coming from 4 vineyards equaling under 3 hectares, the grapes generally all face the south and sit on Rioja Alavesa's famous calcareous clay soils. It sat on lees for the first 4 days and is stirred twice daily, adding to the mouthfeel and balance of the wine before it was bottled and ready for the market. The wine did not undergo malolactic fermentation, and the finished result is elegantly crisp, but with texture and balance; accented by a lovely floral note, and loaded with sexy tree fruit aromas. This white Rioja is made in a modern concept avoiding oxidation and wood aging, but is built with incredible structure and depth for a surprising longevity.