BODEGAS LAS ORCAS
Solar de Randez Blanco

REGION/ ORIGIN	Rioja Alavesa Rioja DOCa
VINTAGE	2024
VARIETALS	100% Viura
ALCOHOL	12.8%
FERMENTATION	Stainless steel
AGING	No oak aging, 3 months on lees
FILTER/FINING	Light filter Pronatur White
TOTAL SULFUR RS	55 mg/l 1 g/l

WINEMAKER	Lucia Abando Raimundo Abando
WINERY ESTABLISHED	1900
VINEYARD(S)	Estate vines 2.5 hectares
AGE OF VINEYARD(S)	80 years old
SOIL TYPE	Calcareous & clay
VINEYARD(S) ELEVATION	615 meters
FARMING METHODS	Sustainable
PRODUCTION	8,000 bottles
HARVEST	Late September

"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 located in the heart of Rioja Alavesa, near the medieval town of Laguardia. The family's winemaking history dates back to 1900, when wines were first crafted in their traditional cellar beneath the old town. In 1999, they expanded to just outside the ancient city's walls, marking a new era that balanced historic practices with modern improvements. Most recently, the family completed another important chapter in 2023, establishing a beautiful new winery within their Finca San Ángel vineyard — surrounded entirely by their own family vines and heritage, with sweeping views of the Laguardia countryside. For many years, Raimundo and Cristina Abando ran the estate, tending their own vineyards and making wines that capture the true spirit of Rioja Alavesa. Today, after extensive studies in viticulture and winemaking across Spain, their daughter Lucía has taken the lead as head winemaker, bringing a new generation's energy and perspective to the family's long tradition — with Raimundo still closely involved by her side. All the wines are crafted exclusively from estate-grown fruit, farmed naturally without synthetic fertilizers or pesticides. In the cellar, native yeast fermentations, minimal filtration, and vegan-friendly practices are the norm, allowing the character of the vineyards to shine. Bodegas Las Orcas continues to produce authentic, vibrant Rioja wines, offering a rare and genuine expression in a region increasingly dominated by large-scale production.

'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 three months with regular stirring, 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.