



BODEGAS LAS ORCAS

Solar de Randez 'Finca San Angel'

REGION/ ORIGIN	Rioja Alavesa Rioja DOCa	WINEMAKER	Raimundo Abando
VINTAGE	2018	WINERY ESTABLISHED	1900
VARIETALS	90% Tempranillo 10% Graciano	VINEYARD(S)	'Finca san Angel' 5 hectares
ALCOHOL	13.5%	AGE OF VINEYARD(S)	60 years old
FERMENTATION	Stainless steel (2 months)	SOIL TYPE	Calcareous & clay
AGING	14 months	VINEYARD(S) ELEVATION	624 meters
BARREL TYPE/ YEARS IN USE	French oak barrique 2 nd & 3 rd use	FARMING METHODS	Sustainable
FILTER/FINING	Light filter Pronatur	PRODUCTION	40,000 bottles
TOTAL SULFUR RS	22 mg/l 1.3 g/l	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 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

A beautiful Rioja from Bodegas las Orcas, the *2018 Finca San Angel* is a true 'Crianza' entirely from Raimundo's Finca San Angel vineyard. It is grown at some of the highest elevations in the Rioja Alavesa region. The Tempranillo used in this wine is pulled from the family's older vineyards, and it comes to the cellar for fermentation in stainless steel. After pressing, the wine is moved to used French oak barrels for 14 months, and then 4 years in bottle to rest. This Crianza shows gentle yet firm layers of fruits and spices, while mixing with traditional aromas and flavors of La Rioja such as game and leather. With a long finish and an overall very complex structure, this is a wonderful bottle of red to accompany lamb, beef, and anything roasted.