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BODEGAS LAS ORCAS
Solar de Randez Joven

REGION/ ORIGIN	Rioja Alavesa Rioja DOCa
VINTAGE	2023
VARIETALS	100% Tempranillo
ALCOHOL	14%
FERMENTATION	Stainless steel
AGING	4 months in concrete
FILTER/FINING	Light filter Pronatur
TOTAL SULFUR RS	37 mg/l 1.9 g/l

WINEMAKER	Lucia Abando Raimundo Abando
WINERY ESTABLISHED	1900
VINEYARD(S)	Estate vines 5 hectares
AGE OF VINEYARD(S)	50 years old
SOIL TYPE	Calcareous & clay
VINEYARD(S) ELEVATION	615 meters
FARMING METHODS	Certified Organic
PRODUCTION	6,000 bottles

"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

The *2023 Solar de Randez Joven* (young wine with no oak) comes from a 15-hectare plot of organic 40 to 60 year old vineyards that grow on a hill with both north and south facing slopes. The ripeness levels that come from the different sides of the hill create amazing depth in this fresh and young wine. Sitting on calcareous clay soils mixed with sand and rock, the layers displayed in this dense, ink-colored red are fantastically expressive. After time in stainless steel, and then four months in concrete vat, the resulting fruit is ripe, bright, and a deliciously bright wine. The Joven has beautiful aromas of red and black cherries with a touch of licorice, and the palate follows with a medium-bodied, yet impressively structured mouthfeel for a young wine, full of dark fruits, and a lingering finish of black pepper, licorice and fig.