



BODEGAS LAS ORCAS

Solar de Randez Reserva

REGION/ ORIGIN	Rioja Alavesa Rioja DOCa	WINEMAKER	Raimundo Abando
VINTAGE	2014	WINERY ESTABLISHED	1900
VARIETALS	90% Tempranillo 10% Graciano	VINEYARD(S)	Estate vines 6 hectares
ALCOHOL	14%	AGE OF VINEYARD(S)	60 years old
FERMENTATION	Stainless steel	SOIL TYPE	Calcareous & clay
AGING	24 months	VINEYARD(S) ELEVATION	635 meters
BARREL TYPE/ YEARS IN USE	French barrique 2 nd & 3 rd use	FARMING METHODS	Sustainable
FILTER/FINING	Light filter Pronatur	PRODUCTION	2,100 bottles
TOTAL SULFUR RS	65 mg/l 1.9 g/l	HARVEST	October 2 nd

“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

The *Solar de Randez Reserva* is a beautiful example of a Rioja Reserva, as it is round and velvety in texture, with well-integrated notes of vanilla, tobacco, and ripe fruit, but has a strong core and structure that reminds of its terroir. Made from carefully selected Tempranillo grapes from Riamundo’s vineyards, the grapes are fermented in stainless steel tanks and then rest before moved to oak. The fermented juice is then moved to used French barrels for 24 months, which is then followed by a minimum of 16 months in the bottle before ‘release.’ This remarkably styled Rioja is not only a true representation of the grape and region; it is a remarkable value for such an acclaimed wine from Spain’s most famous region.