



BODEGAS LAS ORCAS

Solar de Randez Rosado

REGION/ ORIGIN	Rioja Alavesa Rioja DOCa	WINEMAKER	Raimundo Abando
VINTAGE	2018	WINERY ESTABLISHED	1900
VARIETALS	70% Tempranillo 15% Garnacha 15% Viura	VINEYARD(S)	Estate fruit 5 hectares
ALCOHOL	13%	AGE OF VINEYARD(S)	15-80 years old
FERMENTATION	Stainless steel	SOIL TYPE	Calcareous & clay
AGING	No oak aging	VINEYARD(S) ELEVATION	615 meters
FILTER/FINING	Light filter Pronatur	FARMING METHODS	Sustainable
TOTAL SULFUR RS	95 mg/l 2.8 g/l	PRODUCTION	6,000 bottles
		HARVEST	November 3rd

“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 Rosado is made in the Provençal style, veering away from the typical ‘Spanish’ approach to bigger rosé wines, and venturing into the more ‘French’ approach of lighter body and fruit. Beautifully pale in color, and made from Garnacha for a solid structure and fresh fruit, Tempranillo for balance and elegance, and a portion of Rai’s old vine Viura to add incredible aromatics of this lovely Rosado. The Tempranillo and Garnacha were co-fermented together, and after malolactic fermentation is complete, it is blended with the Viura before it was bottled, resulting in gorgeous aromas and flavors. This Rosé has lovely red fruit with a great depth of minerality and overall personality; vibrant berries, fresh herbs, and clean acid to accentuate it all.