



BODEGAS LAS ORCAS

Solar de Randez Reserva Especial



REGION/ ORIGIN	Rioja Alavesa Rioja DOCa	WINEMAKER	Raimundo Abando
VINTAGE	2012	WINERY ESTABLISHED	1900
VARIETALS	90% Tempranillo 10% Graciano	VINEYARD(S)	Estate vines 6 hectares
ALCOHOL	14%	AGE OF VINEYARD(S)	60 years old
FERMENTATION	Oak barrel Indigenous yeasts	SOIL TYPE	Calcareous & clay
AGING	24 months	VINEYARD(S) ELEVATION	620 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 18 th

*“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 Especial 2012 is the first vintage for this top wine of Raimundo’s Rioja Alavesa selection. Coming from the best of the 60+-year-old vines of the estate, this red is predominately Tempranillo, and blends in about 10% of the family’s gorgeous Graciano vines that grows around an old salt bed outside of the town of Laguardia. The grapes were picked on the same day and fermented naturally together in French barrique, where it also laid to rest for 24 months before bottling. Three years in bottle gave this wine the proper time Raimundo desired before releasing it to the market as a Special Reserve bottling, showcasing his very best selection from a tremendous year. The result is dark with color, and rich with floral tones, dark fruit, leather, and spice on the nose. A presence of oak exists on the tongue texturally, only adding to the elegance of the complex fruit that comes forth, lined with earthy spice, brambly fruit, and classic Rioja backed terroir.