



## BODEGAS LAS ORCAS

### Trikuharri 'Entradas de San Angel' Tinto



REGION/ ORIGIN	Rioja Alavesa Rioja DOCa	WINEMAKER	Raimundo Abando
VINTAGE	2019	WINERY ESTABLISHED	1900
VARIETALS	100% Tempranillo	VINEYARD(S)	Estate fruit (1.5ha) Entradas de San Angel
ALCOHOL	14.5%	AGE OF VINEYARD(S)	60-80 years old
FERMENTATION	Stainless steel	SOIL TYPE	Calcareous & clay
AGING	18 months (wood) 4 months (concrete)	VINEYARD(S) ELEVATION	615 meters
VESSEL TYPE	Selection of French oak	FARMING METHODS	Sustainable
FILTER/FINING	Light filter Pronatur	PRODUCTION	3,667 bottles
TOTAL SULFUR RS	80 mg/l 1.7 g/l		

*“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, now with his daughter Lucia, 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.

*Trikuharri is Basque for Dolmens, signifying the three stone pillars that hold great cultural significance in Rioja Alavesa. These pillars pay homage to Lucia's two grandmothers and aunt, the three women to whom she dedicates these wines*

The Trikuharri Tempranillo is a beautiful red coming from only Tempranillo vines that yield quite little amounts of fruit, as it comes from the small plot at the entrance of the Finca san Angel vineyard that was planted about 80 years ago. Once brought to the cellar, the grapes went through 5 days of pre-fermentative maceration to capture as much delicate nuance and aroma as possible, before a natural fermentation in stainless steel tank. About 20 days passed with the skins, seeing 3 pump overs a day before a gentle pressing of the fruit, and malolactic was also carried out (and completed) in steel tank. The wine was then aged for 18 months, in a blend of French oak barrels (from Rousseau, Anna Selection, Ermitage, Berthomieu and Allary), and concluded in concrete for 4 additional months to relax and integrate. The finished wine is full of wild fruits, savory spices, and soft wood aromas on the nose, and leads to a plush palate that has silky texture yet is full of quite fresh acidity to keep things interesting. Dark brambly fruit, cedar, tobacco, and freshly turned earth are showcased on the long and persistent palate.