



## BODEGAS LAS ORCAS

### Trikuharri 'Entradas de San Angel' Blanco

REGION/ ORIGIN	Rioja Alavesa Rioja DOCa	WINEMAKER	Raimundo Abando
VINTAGE	2021	WINERY ESTABLISHED	1900
VARIETALS	100% Viura	VINEYARD(S)	Estate fruit (1.5ha) Entradas de San Angel
ALCOHOL	13%	AGE OF VINEYARD(S)	60-80 years old
FERMENTATION	Oak & Amphora Indigenous yeasts	SOIL TYPE	Calcareous & clay
AGING	10 months	VINEYARD(S) ELEVATION	615 meters
VESSEL TYPE	500L French oak 400L Amphora	FARMING METHODS	Sustainable
FILTER/FINING	Light filter Pronatur	PRODUCTION	1,051 bottles
TOTAL SULFUR RS	120 mg/l 1 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 Blanco* is a gorgeous example of what the estate's old vine Viura can express, as it comes from the small plot at the entrance of the Finca san Angel vineyard that was planted about 80 years ago. Once the grapes were brought to the cellar after a hand harvest, they were gently pressed, and the juice was placed in both oak and amphora for natural fermentation. Once complete, there were some months of stirring the gross lees to give great volume to the final wine, giving the ultimate expression of Viura before it was racked and continued its aging (about 10 months total in the two vessels – chosen for different levels of micro-oxygenation). The nose is quite fresh and lively, with crisp fruit, citrus, and yellow flowers shooting forth. The volume is full in the mouth, with incredible texture yet precision and clarity in the weight, offering spiced apples, Meyer lemon, honey, and a delicious salty kick. Best with some time to age or ample breathing time to showcase these old vines' layers.