

BODEGAS
est. 1994.
LAS ORCAS
FAMILY WINERY
B O D E G A S L A S O R C A S



DECENIO WHITE

VARIETY
100% Viura.

VINEYARD
Finca San Ángel.

AGEING SYSTEM
Vessel - Bottle.

ELABORATION
The grapes enter the destemmer and the crusher, after this, they go directly to the press where the juice and the skins are separated. With the objective of getting a clean must, this is racked in cold, after selected yeasts have been added. Then the mass is left in a cool special vat under controlled conditions so fermentation can take place. When fermentation is finished, it remains a period of time in the vessel, then it is clarified, filtered and directly bottled.

TASTING NOTES
Visual phase: Straw yellow in colour, reflecting the Viura variety used to elaborate it.

Bouquet: Very fresh and fruity, with a clear presence of aromas of white fruit, quince, as well as certain citric aromas. The intensity on the nose is quite high.

Taste: It is very pleasant on the mouth, leaving a pleasant and lively aftertaste that takes us back to the fruity primary aroma. Good acidity and volume which gives it a long persistence.

ANALYTICAL DATA
Alcohol content: 13.0 % vol.

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