

BODEGAS
est. 1994.

LAS ORCAS

FAMILY WINERY
B O D E G A S L A S O R C A S



PAGOS DE VALDEORCA GRACIANO

VARIETY
100 % Graciano.

VINEYARD
El Musco.

AGEING SYSTEM
20 months in French oak barrels and minimum 14 months in bottle.

ELABORATION
Once we have chosen the best grapes from El Musco, we introduce them in stainless steel vats of 5,000 litres where the pre-fermentative maceration takes place for the next 7 days. When the primary fermentation is started, 3 or 4 daily overpumpings are done during 7 days. After finishing this fermentation, the maceration continues together with the skins for the next 20 days. The malolactic fermentation is also done in these vats and then the wine is transferred into French oak barrels. After this time in the barrels, it is transferred into concrete tanks to round it up and get that long, structured and persistent wine that characterizes it. Afterwards, the wine is bottled, where it will spend a minimum of 14 months before entering the market.

TASTING NOTES
Visual phase: Cherry with purple tones.
Bouquet: Intense floral and mineral aromas. Mixture of red fruit with notes of thyme and rosemary.
Taste: Ample, powerful, structured. Pleasant and elegant with good volume. Tannins present but without sharpness.
Aftertaste: Long and persistent.

ANALYTICAL DATA
Alcohol content: 14 % vol.

Ctra. A3210, Laguardia-Elciego, Km 2,5 01300 LAGUARDIA- ÁLAVA

T. +34 677 501 790 / +34 677 501 791 / +34 677 501 792

lasorcas@lasorcas.com

www.lasorcas.com