

BODEGAS
est. 1994.

LAS ORCAS

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



TRIKUHARRI TEMPRANILLO

VARIETY

100 % Tempranillo.

VINEYARD

Entradas de San Ángel.

AGEING SYSTEM

18 months in French oak barrels (a selection of Rousseau, Anna Selection, Ermitage, Berthomieu and Allary barrels), and 4 months in concrete tank.

ELABORATION

Very limited production. 3667 bottles in this vintage. It is made in a very careful way from a very special vineyard. First red made entirely by Lucia.

First, a pre-fermentative maceration for five days. Then, the alcoholic fermentation is carried out in a stainless steel deposit with three daily manual pumping-overs. Once alcoholic fermentation is complete, maceration with the skins is extended for 20 days.

After the malolactic fermentation is completed, the wine is transferred to a selection of French oak barrels for 18 months. Afterwards, it is transferred to a concrete tank where the wine is rounded and refined. Finally, it is bottled.

TASTING NOTES

Visual phase: Dark cherry colour with a violet rim..

Bouquet: Presence of wild fruits, spices and well-integrated wood.

Taste: fruity, silky and powerful. With a very balanced body, acidity and alcohol.

Aftertaste: Long and persistent.

ANALYTICAL DATA

Alcohol content: 14,5 % vol.

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

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