



FAMILIA
ESCUDERO

TASTING NOTES

“BENITO ESCUDERO” BLANCO

Varietals: 50% Chardonnay 35 years old, 50% Viura over 60 years old.

Alcohol: 12,5%

Located in the town Grávalos, a village in the Rioja mountain chain located at 700 meters above sea level. The climate is very rigorous with abundant frosts in winter and extremely hot summers. The thermal differences between day and night in summer can reach up to 30°C.

ELABORATION

This wine is the result of a research project in which different techniques are used during the elaboration process with the only purpose of achieving a long-lasting white wine.

The fermentation was done in American oak barrels of 225 liters. The wine was in contact with the lees until April and we applied a daily batonnage. This way, the wine will have a positive evolution inside the bottle and will enjoy a longer life.

TASTING

- Clean and bright, pale yellow color with greenish tones.
- Fruity aromas of the variety with a small hint of barrel that makes it very pleasant.
- Fresh and round.

FOOD MATCH

Appetizers, grilled fish, rice, pasta and oriental food.



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