



FAMILIA
ESCUDERO

TASTING NOTES

“BENITO ESCUDERO” CRIANZA

Varietals: 70% Tempranillo, 15% Mazuelo, 15% Garnacha

Alcohol: 13,5%

The Cuesta de la Reina Estate commences at an altitude of 450 meters above sea-level and ascends to 800 meters. It is located on the south of Monte Yerga on the sunny side of the slopes. The soils, clayey-calcareous, are very poor and with abundance of boulders. The estate of 120 Hectare has belonged to the family for four generations and the family itself has always cultivated the vineyard. The average age of the vineyards is 60 years.

Following a meticulous monitoring of the vineyard, the grapes are harvested at optimum maturity. The harvest is done manually by selecting healthy and ripe grapes and rejecting the bad and deteriorated. Once in the winery, the grapes are selected again on a conveyor belt.

ELABORATION

The fermentation is done in stainless steel tanks with autochthonous yeasts. Upon completion of fermentation, the wine is macerated for at least 15 days. The aging is done in American and French oak barrels with an average of 2 years of age and the wine remains there for at least 15 months. During this time, the wine is raked three times. Once the wine is clean, the wine is bottled and remains in the bottle cellar at least 8 months before being commercialized.

TASTING

Bright ruby red color. Clean and complex on the nose, fruity aromas well conjoined with hints of fine oak that stand out remarkably. Well-structured in the mouth, balanced and savory. With great character and long persistence. Complex and elegant aftertaste, red fruit aromas and hints of quality wood.

FOOD MATCH

Semi-cured sheep cheeses, red beef, roasts, stews and game.



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