



FAMILIA
ESCUADERO

TASTING NOTES

CAVA “BENITO ESCUDERO” SEMI SECO

Varietals: 100% Viura

Alcohol: 11,5%

The grapes come from the property owned vineyards in the municipality of Grávalos, south of Monte Yerga at the foothills of the “Cordillera Ibérica” at an altitude between 700–800 meters above sea level. A remarkably high located area where you obtain fresh wines with little alcohol content and with very fine and elegant aromas.

The Viura grape is harvested during the two first weeks of October. The collection of the grapes is done manually, selecting the grapes, preventing any deteriorated grapes from reaching the press or not complying with the quality required to elaborate our cavas.

ELABORATION

The free-run juice, obtained after a mild pressing, will be destined for the elaboration of our cavas. The first fermentation of the must takes place in stainless steel tanks at a low temperature around 14°C. At the beginning of spring, when the wine is cleaned by precipitation, the second fermentation is done inside the bottle, remaining there to age for at least 24 months.

TASTING

Lemon yellow with steely glare. Fine bubble that forms a small rosary of slow evolution. On the nose with good intensity, aromas of apple, pear and almond.

Sweetish with a note of acidity which provides freshness.

FOOD MATCH

Paté and blue cheese. Nougat and all kinds of desserts.



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