



“BENITO ESCUDERO”

Varietals:	95% Tempranillo 5% Garnacha
Alcohol:	13,5%
Aging:	6 months in new American and French oak barrels.

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 an 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. This wine has been elaborated from a selection of our best vineyards of more than 50 years. The cultivation has been totally organic for over 30 years. Fertilization is only done with manure. No chemical fertilizers, systemic fungicides, or herbicides are used. Against the diseases and pests, we use only totally natural products of organic agriculture.

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. Grapes are collected in fruit boxes to avoid any crushing and are carried to the cellar in a refrigerated container at 6°C. Before the barreling, the grapes are selected again on a conveyor belt.

ELABORATION

This wine is the result of an investigation project, a experimentation of a new elaboration method. There were no mechanical systems used during the elaboration process. This is based on gravity to avoid damaging the grape. The fermentation took place in stainless steel tanks with autochthonous yeasts from the same vineyard, controlling the temperature at 30 °C. At the end of the fermentation the maceration was extended for 15 days. Once the decuvé had taken place, the wine was transferred to new fine American and French oak where it aged for 6 months. There were 2 rackings during the aging process. It was mildly filtered before being bottled and was in contact with the lees until April, executing the batonnage process daily. In this way, the wine will have a positive evolution inside the bottle, its life will be long, round and elegant.

TASTING

Well covered cherry red. Intense aromas of black fruits and oak, well conjoined. Savory, with round tannins and mature fruit in the background, spiced and with a great structure.

FOOD MATCH

Matches with stews, red roasted meat and aged cheeses.

