



FAMILIA
ESCUDERO

TASTING NOTES

“VINSACRO DIORO” RED WINE

Varietals: 100% Vidau (Blend of the de varietals Tempranillo, Graciano and Mazuelo with predominance of 70 years plus Garnacha)

Alcohol: 13% Alc.

Selected grapes from the old vineyard “Cuesta la Reina” on the southern slope of Mount Yerga, on a hillside beginning at 450 and going up to 800 meters. The calcareous clay soils are poor and stony. It is an estate of more than 120 Hectare belonging to Escudero family for over 4 generations. A family which has always cultivated the vineyard. The production per hectare is very low.

The collection of the grapes is done manually, selecting healthy and ripe grapes. The grapes are collected in fruit boxes to avoid any kind of crushing and are transported to the cellar in a refrigerator container at 6°C. Once in the winery, the grapes are selected again on a conveyor belt.

ELABORATION

The fermentation is carried out with autochthonous yeasts and the must macerated for 34 days, breaking the cap on a daily base. Then transferred to the barrel where the malolactic fermentation took place. The wine remained in barrel for 17 months and was bottled after a light filtration.

TASTING

Intense dark cherry color. Very expressive aromas showing good maturity, balsamic and mineral notes of leather and with a nice vanilla background. Tasty with a lot of body and structure, with ripe and round tannins, which leaves you with the feeling of having another glass. Very long and ample. (The slogan of our winemaker "wine is to enjoy").

FOOD MATCH

Roast lamb or pork, game, beef steaks, stewed meats, aged and blue cheese.



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