



FAMILIA
ESCUADERO

TASTING NOTES

“BECQUER”

Varietals: 70% Tempranillo, 30% Garnacha
Alcohol: 13,5-14%
Aging: 10 months in American and French oak

Located on the south of Monte Yerga on the sunny side of the slopes, the Cuesta de la Reina Estate commences at an altitude of 450 meters and ascends to 800 meters. 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 vines is well over 70 years old. 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. The grapes are collected in fruit boxes to avoid any kind of crushing. Once in the winery, the grapes are selected again on a selection conveyor belt.

ELABORATION

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 fermentation, the maceration was extended for 10 days. Once the decuvé had taken place, the wine was transferred to new fine American and French oak where it aged for 10 months. There were 2 rackings during the aging process.

TASTING

Cherry red well covered. Intense aroma of dark fruit and oak well conjoined. Savoury with round tanins and a depth of ripe fruit, spicy with great structure.

FOOD MATCH

Ideal to accompany stews, red roasted meat and aged cheeses.

A different wine that is unlike any other. A wine for people who love the uniqueness above trends. The ability to express a personal way of understanding wine, rooted in the land and with a character of its own.



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