



FAMILIA
ESCUDERO

TASTING NOTES

“SOLAR DE BECQUER” CRIANZA

Varietals: 70% Tempranillo, 20% Mazuelo, 10% Garnacha

Alcohol: 13,5-14%

Located on the south of Monte Yerga on the sun faced 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 Hectares has belonged to the family for four generations and the family itself has always cultivated the vineyard. The approximate average age of the vines 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

Fermentation is done in stainless steel tanks with autochthonous yeasts. Upon completion of fermentation, the wine is macerated for at least 10 days. Aging is done in American oak barrels with an average of 5 years of age and remains there for at least 14 months. During this time, the barrels are racked three times. Once the wine is clean, the wine is bottled and remains in the bottle cellar at least 6 months before being commercialized.

TASTING

Bright ruby red. Clean and complex on the nose, Harmony of fruit with notable hints of fine oak. Well-structured on the palate, savory and balanced. The wine shows great character and has a long persistence. Complex retro nasal, elegant with notes of quality barrel wood.

FOOD MATCH

Accompanies perfectly with semi aged cheeses, red meat, roasts, stews and game.



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