



FAMILIA
ESCUDERO

TASTING NOTES

“SOLAR DE BECQUER” RESERVA

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

Alcohol: 13,5%

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 65 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 18 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 28 months before being commercialized.

TASTING

Brick red deep covered. Clean, complex and with a good intensity on the nose. Red fruit aromas well conjoined with those of the aging. Balsam, spices (pepper), tobacco and leather. Well structured, tasty, large, soft but with character and a good harmony in its flavors. Complex and clean retro nasal.

FOOD MATCH

Jamón serrano and Ibérico. Aged cheese, red meat, stews and game.



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