



FAMILIA
ESCUADERO

TASTING NOTES

“ARVUM”

Things as always. The most traditional way of elaborating wines in Rioja. The love of our parents, Antonia and Benito Escudero who guided us to the cultivation of the centenary vineyards from which the grapes are used for the elaboration of Arvum.

It is the sincerest tribute that we, their sons and daughters, want to convey in the clearest correspondence, the dedication and the tenderness with which is held together around a big dream. Some things never change over time.

Varietals: 100% Vidau (40% Tempranillo, 40% Garnacha, 20% Others)

Alcohol: 14% Alc.

Aging: 17 months in French (80%) and Rumanian (20%) oak barrels

The oldest vineyards between 80 and 120 years are located on the Cuesta de la Reina estate, property of the family for over 4 generations, located on the south side of Mount Yerga. 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. No pumps were used during the elaboration process, only gravity to avoid any damage to the fruit.

ELABORATION

The fermentation is carried out with autochthonous yeasts at a carefully controlled temperature (30° C), in stainless steel tanks.

The total period of maceration was 35 days.

After the decuvee, the wine was transferred to French and Rumanian oak.

During the aging process, the wine was racked 5 times.

TASTING

Very covered cherry red. Fine and elegant aromas of creamy toasts and ripe fruit. Showing a great expression and complexity. Potent on the palate, meaty and round, rich in nuances. Complex and elegant retronasal.

FOOD MATCH

Goes perfectly with cured cheeses, beef, roasts, big and small game, partridge, wild boar and deer. Goes even well with sauced or spicy meat.



BODEGAS ESCUDERO S.L.

CTRA. DE ARNEDO S/N – 26587 GRÁVALOS – LA RIOJA

Tel.: +34 941 398 008 - Fax: +34 941 398 070 - www.familiaescudero.com – info@familiaescudero.com