



FAMILIA
ESCUDERO

TASTING NOTES

“ARVUM”

Tradition in its most genuine form. The love and the passion towards the cultivation of the vineyards transmitted by our parents, Antonia and Benito. Love and passion transmitted on their turn by their parents and ancestors

A tribute to the determination with which the whole Family holds onto the same dream: to achieve excellence in each of all our wines.

Varietals:	100% Vidau (40% Garnacha, 40% Tempranillo & 20% other)
Alcohol:	14%
Aging:	17 months in new French and Rumanian oak barrels

ELABORATION

The grapes, selected from vines between 80 and 120 years old, are picked by hand, transported in fruit boxes to avoid any kind of crushing at 6°C. Upon arrival at the winery, these grapes receive a second selection where only the best berries are selected from each of the bunches.

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 new French and Rumanian oak barrels. During the aging process of 17 months, the wine was racked 5 times before bottling.

TASTING

Very covered cherry red color. Well balanced aromas ranging from creams, toasts and ripe fruit. A very expressive wine with lots of complexity. Potent, meaty and round on the palate, rich in nuances. Complex and elegant retro-nasal. Endlessly long aftertaste.

FOOD MATCH

The perfect companion for cured cheeses, beef, roasts, big and small game as wild boar, deer or partridge.



Proud of our history, in love with our present and excited about our future.

BODEGAS ESCUDERO S.L.

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