



FAMILIA
ESCUADERO

TASTING NOTES

CAVA “BECQUER” BRUT

Varietals: 50% Viura, 50% Chardonnay

Alcohol: 12%

The grapes come from the property owned vineyards in the municipality of Grávalos, south of Monte Yerga at the foothills of the “Cordillera Ibérica” at an altitude between 700–800 meters above sea level. A remarkably high located area where you obtain fresh wines with little alcohol content and with very fine and elegant aromas.

The Chardonnay variety is harvested in the second or third week of September and the Viura in the first weeks October.

The collection of the grapes is done manually, selecting the grapes, preventing any deteriorated grapes from reaching the press or not complying with the quality required to elaborate our cavas.

ELABORATION

Only the free-run juice, obtained after a mild pressing, will be destined for the elaboration of “Becquer”. The first fermentation of the must takes place in stainless steel tanks at a low temperature around 14°C.

At the beginning of March, when the wine is cleaned by precipitation, the second fermentation is done inside the bottle, remaining there to age for at least 24 months.

TASTING

Brilliant light gold color with greenish glares. Good effervescence with an elegant rosary of fine and persistent bubbles. Intense and fresh aroma notes of fine wild herbs and mature fruit. Fresh, fruity, elegant with a fine nose.

FOOD MATCH

Cold and hot starters. Fish and seafood, foie gras, fresh and aged cheese



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