



FAMILIA  
**ESCUADERO**

## TASTING NOTES

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### CAVA “BENITO ESCUDERO” BRUT NATURE

**Varietals:** 100% Viura

**Alcohol:** 11,5%

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 Viura grape is harvested during the two first weeks of 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

The free-run juice, obtained after a mild pressing, will be destined for the elaboration of our cavas. The first fermentation of the must takes place in stainless steel tanks at a low temperature around 14°C. At the beginning of spring, when the wine is cleaned by precipitation, the second fermentation is done inside the bottle, remaining there to age for at least 36 months.

#### TASTING

Greenish yellow color with steely glare. Fine bubble that forms a small string of slow evolution. In the nose fruity aromas (apple). Pleasant in the mouth with light acidity and a very well-integrated bubble. Apple after taste.

#### FOOD MATCH

Entrantes fríos y calientes, ostras, caza, foie-gras fresco, caviar. Acompaña muy bien a la mayoría de los platos siempre que no haya condimentos muy fuertes como el pimentón.

Hot and cold starters, oysters, game, fresh foie gras and caviar. Goes very well with most dishes provided that there are no condiments as very strong paprika powder.



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**BODEGAS ESCUDERO S.L.**

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