



FAMILIA
ESCUDERO

TASTING NOTES

“CAMPEZUELO”

Varietals:	70% Tempranillo, 30% Garnacha
Alcohol:	13-13,5%
Aging:	6 months in American oak barrels

The grapes come from our best vineyards from the riverside of Navarra.

ELABORATION

Fermentation was done in stainless steel tanks at a controlled temperature of 30°C. Once transferred, the wine was poured into fine American oak barrels where the wine aged for 6 months.

Then it was clarified and mildly filtered before bottling. The wine remained for 6 more months in the cellar before being sold.

TASTING

Cherry color. The flavours remind of black fruits, with hints of fine oak. Well balanced and round in mouth.

FOOD MATCH

Ideal to drink with stews, red meats, all kind of charcuterie and cheeses.

Consume at a temperature of 17°C.



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