



FAMILIA
ESCUDERO

TASTING NOTES

“HEREDAD BIENZOVAL”

Varietals: 70% Tempranillo, 20% Garnacha, 10% Mazuelo

Alcohol: 13%

The grapes come from vineyards owned by the family on the slopes of Mount Yerga.

The Tempranillo grapes were harvested during the first half of October, the Garnacha mid-October and the Mazuelo the first week of November.

ELABORATION

The alcoholic fermentation was done in stainless steel tank and lasted 10 days. The transferring was done at 15 days of maceration. The wine remained in fine American oak barrels for 4 months.

TASTING

- Red raspberry color. Clean and bright.
- Fruity aromas are very present that due to the elaboration method. The black fruit and oak are very well conjoined.
- Harmonious on the palate with a just proportion of alcohol and acidity. Savory in the mouth with round tannins.
- Retronasal clean and inviting.

FOOD MATCH

All kinds of tapas, cold meat, white meats, semi-cured cheese and blue fish.



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