



FAMILIA
ESCUDERO

TASTING NOTES

“HEREDAD BIENZOVAL” ROSADO

Varietals: 60% Garnacha, 40% Tempranillo

Alcohol: 13%

The grapes come from the family owned vineyards located at the slopes of Monte Yerga

ELABORATION

When harvested, the grapes were very healthy and with a perfect quality of aromas.

The maceration took 12 hours after which the must was transferred to a stainless-steel tank where it was cleaned by precipitation during 24 hours.

Once clean, the must fermented in stainless steel tanks at a controlled temperature of 16°C for 15 days.

TASTING

- Clean and brilliant, strawberry red with slightly orange tints.
- Primary aromas of the varieties. Very fine fruit.
- Soft on the palate, fresh and well balanced.

FOOD MATCH

Appetizers, vegetables, carpaccio, risottos and oriental food.



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