



FAMILIA  
**ESCUADERO**

## TASTING NOTES

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### “SERNA IMPERIAL” CRIANZA

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

**Alcohol:** 13,5%

The grapes with which we make this wine come from the Cuesta la Reina estate, which is a south-facing slope on Mount Yerga. It has 120 hectares and has been family owned for four generations. The same family that has always cultivated the vineyards.

After a rigorous monitoring of the vineyard, the grapes are harvested at the optimum moment of ripeness. Harvesting is done by hand, selecting the healthy and ripe grapes, rejecting the raw and deteriorated ones. Once in the winery, they are selected again on a selection belt.

#### ELABORATION

Fermentation is done in stainless steel tanks with autochthonous yeasts. Upon completion of fermentation, the wine is macerated for at least 10 days. Aging is done in American oak barrels with an average of 5 years of age and remains there for aging at least 14 months. During this time, the barrels are racked three times. Once the wine is clean, the wine is bottled and remains in the bottle cellar at least 6 months before being commercialized.

#### TASTING

Bright ruby red. Clean and complex on the nose, Harmony of fruit with notable hints of fine oak. Well-structured on the palate, savory and balanced. The wine shows great character and has a long persistence. Complex retro nasal, elegant with notes of quality wood toasts.

#### FOOD MATCH

Accompanies perfectly with semi aged (goat) cheeses, red meat, roasts, stews and game.



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**BODEGAS ESCUDERO S.L.**

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