



FAMILIA  
**ESCUDERO**

## TASTING NOTES

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### “SERNA IMPERIAL” JOVEN

**Varietals:** 80 % Tempranillo, 20 % Garnacha

**Alcohol:** 13,5%

Located in the south of Monte Yerga, the Finca Cuesta la Reina is a sun-faced slope that starts at 450 meters and goes up to 800 meters. Its soils are clay-calcareous, poor and with abundant boulders. It is an estate of more than 120 hectares that has belonged to and has been cultivated by the family for four generations.

#### ELABORATION

The grapes are collected in fruit boxes to avoid any crushing during transport and once in the winery, they are emptied directly into the tanks where the bunches of grapes will remain in maceration for 12 days and then go to the press. The skins and stems will be separated from the must by means of a gentle pressing. This must will finish fermenting slowly at a low temperature

#### TASTING

Bigarreau cherry red colour with purple trimmings that highlight its youth. Clean nose with aromas of small wild fruits, red fruits and aniseed. In the mouth it is elegant and well-structured, round, long with a pleasant finish, fresh and fruity.

#### FOOD MATCH

Creamy cheeses, charcuteries without much paprika and white meats cooked with creamy sauces.



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**BODEGAS ESCUDERO S.L.**

CTRA. DE ARNEDO S/N – 26587 GRÁVALOS – LA RIOJA

Tel.: +34 941 398 008 - Fax: +34 941 398 070 - [www.familiaescudero.com](http://www.familiaescudero.com) – [info@familiaescudero.com](mailto:info@familiaescudero.com)