



FAMILIA
ESCUDERO

TASTING NOTES

“VIDAU”

With the word “Vidau”, our ancestors referred to those vineyards with which were planted with different varieties.

One word, a concept that Bodegas Escudero brings up to date from the past and projects into the future.

From the best selection of mature grapes from these old vines, a grateful and sincere wine arises, extraordinarily complex and very natural. A wine that sinks into the roots of tradition and evokes memories of the time all that remains.

Varietals: 100% Vidau

Alcohol: 14%

Aging: 18 months in French (80%) and Rumanian (20%) oak barrels

The grapes come from the winery owned vineyard site “Cuesta la Reina” over 80 years of age. The grapes are collected in fruit boxes to avoid any kind of crushing and are transported to the cellar in a refrigerator container at 6°C. No pumps were used during the elaboration process, only gravity to avoid any damage to the fruit.

ELABORATION

The fermentation is carried out with autochthonous yeasts at a carefully controlled temperature, in stainless steel tanks. The total period of maceration was 32 days.

After the decuvee, the wine was transferred to French and Rumanian oak. During the aging process, the wine was racked 3 times.

TASTING

Well covered cherry red. Intense aromas with hints of ripe fruit, spices, balsamic and well assembled oak. Meaty and flavorful on the palate, well balanced and tannic. Nuanced long finish dominated by ripe fruit and aging notes.

FOOD MATCH

The wine will accompany perfectly with cheese, beef, roasts, big and small game, rabbit, partridge, wild boar, roe deer and even meats in spicy sauce.



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