



FAMILIA
ESCUADERO

TASTING NOTES

“VIDAU”

With the word “Vidau”, our ancestors referred to those vineyards in which a diversity of varieties was planted and blended.

Estates that are the root of our history and which still offer us their fruits with which we achieve a grateful and sincere wine, a perfect wine to drift away and reminisce.

Varietals: 100% Vidau

Alcohol: 14%

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

ELABORATION

The grapes from our century-old vineyards are picked by hand, transported in refrigerated containers, meticulously selected in the winery and transported with a gravity system to the fermentation tanks to ensure that there is no quality loss between the vineyard and the winery.

The fermentation takes place in stainless steel tanks guided by autochthonous yeasts under controlled temperature.

After the decuvée, the wine is transferred to new oak barrels where it ages for 16 months and is raked 4 times before bottling.

TASTING

Deep cherry red color.

Intense aromas, notes of ripe fruits, spices, a balsamic touch and a very well assembled oak.

In the mouth it is meaty and tasty, well balanced with a slight tannic touch. Long finish full of nuances with a predominance of ripe fruit and notes from the aging process.

FOOD MATCH

The wine will accompany perfectly with cured cheese, roasts and even with meat in black pepper sauces. The perfect wine to combine with big and small game, rabbit, partridge, wild boar or deer.



Proud of our history, in love with our present and excited about our future.

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