



FAMILIA
ESCUADERO

TASTING NOTES

“BECQUER” BLANCO RESERVA

Varietals: 30% Viura (vineyards 60 years old, 70% Chardonnay (vineyards 40 years old)

Alcohol: 13-14%

Vineyard located in the town of Grávalos, a village in the Sierra Riojana, at an altitude of 700 metres above sea level. The soils are calcareous-clay and clayey-ferruginous. The climate is extreme continental, very harsh, with abundant frosts in winter and hot summers. The temperature differences in summer are up to 30°C between day and night.

ELABORATION

The fermentation was carried out in both new American and French oak barrels (both 50%) using indigenous yeasts selected by our winemaker Mr. Roberto Zárate Banzo. The must was in contact with the lees for 12 months with a daily battonage. This will increase the longevity of the wine considerably up to many years.

TASTING

Yellowish colour with greenish hues. Very powerful fruity aroma and hints of wood. In the mouth it is ample and rich in nuances with a fine acidity and well balanced.

FOOD MATCH

An extraordinary white wine to accompany all types of food including big and small game dishes.



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