



FAMILIA
ESCUADERO

TASTING NOTES

CAVA “DIORO BACO” BRUT ROSADO PINOT NOIR

Varietals: 100% Pinot Noir

Alcohol: 11,5%

The grapes come from the property owned vineyards in the municipality of Grávalos, south of Monte Yerga at the foothills of the “Cordillera Ibérica” at an altitude between 700–800 meters above sea level. A very high located area where you obtain fresh wines with little alcohol content and with very fine and elegant aromas.

The Pinot Noir variety originating in Burgundy is one of the three most important varieties in Champagne. Harvested around the second and third week of September. The collection of the grapes is done manually, selecting the grapes, preventing any deteriorated grapes from reaching the press or not complying with the quality required to elaborate our cava.

ELABORATION

Only the free-run juice, obtained after a mild pressing, will be destined for the elaboration of our cava “Dioro Baco”. The first fermentation of the must takes place in stainless steel tanks at a low temperature around 14°C.

At the beginning of spring, when the wine is cleaned by precipitation, the second fermentation is done inside the bottle, remaining there to age for at least 24 months.

TASTING

Raspberry pink with steely glare. Fine bubble that forms a small rosary of slow evolution. Fruity aromas of strawberry, raspberry and flowers (rose petals). Pleasant and potent in the mouth with light acidity and a bubble very well integrated. Persistent and elegant.

FOOD MATCH

Hot and cold starters, oysters, game, fresh foie gras and caviar. Goes very well with most dishes if there are no potent condiments as paprika powder.



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