



FAMILIA
ESCUADERO

TASTING NOTES

“VINSACRO”

Varietals: 40% Vidau, 50% Tempranillo, 10% Mazuelo

Alcohol: 14%

Selected grapes from the old vineyard “Cuesta la Reina” on the southern slope of Mount Yerga, on a hillside beginning at 450 and going up to 800 meters.

The calcareous clay soils are poor and stony. It is an estate of more than 120 Hectares belonging to Escudero family for over 4 generations. A family which has always cultivated the vineyard.

The collection of the grapes is done manually, selecting healthy and ripe grapes. 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. Once in the winery, the grapes are selected again on a conveyor belt.

ELABORATION

The fermentation lasts for 28 to 30 days and is done in stainless steel tanks, with autochthonous yeasts at a controlled temperature of 30°C, with a daily remontage. A long maceration to extract maximum color and tannin to ensure this wine has a long life. Aged in new American oak for 16 months.

TASTING

Dark cherry color. Intense and elegant sweet spices, chocolate and ripe fruit with suggestive toasty aromas that tell us about the aging in good oak. Tasty, powerful, meaty and structured and at the same time easy to drink, very round. The slogan of our winemaker "Wine is to enjoy"

Vinsacro is a wine to be stored and positive evolution is expected for at least 10 years.

FOOD MATCH

Roast lamb or pork, game, beef steak, stewed meat, blue and aged cheese.



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