

Cava Doro Baco Brut Reserva
Bodegas Escudero
Spain - Rioja

The grapes are sourced from our estate-owned vineyards located in the municipality of Grávalos, on the southern slopes of Monte Yerga, at the foothills of the Iberian Mountain Range. Situated at an altitude of 700–800 metres above sea level, this exceptional high-elevation terroir allows us to produce wines of remarkable freshness, moderate alcohol content and refined aromatic intensity.

This cava is crafted from a blend of 50% Chardonnay and 50% Viura. Chardonnay, one of the most emblematic grape varieties of Champagne, contributes elegance, finesse and ageing potential. Viura, an indigenous variety of La Rioja, brings freshness, delicate fruit character and a distinctive regional identity, resulting in a harmonious and expressive blend.

Light golden color with delicate greenish reflections. Fine and persistent bubbles rise in an elegant, continuous stream, creating a lively and refined effervescence. The nose is fresh and expressive, revealing aromas of wild Mediterranean herbs intertwined with ripe fruit notes. On the palate, it is vibrant, fruity and well-balanced, offering elegance, freshness and a long, harmonious finish.

Residual Sugar: 8 g/L
Total Acidity: 5.8 g/L (expressed as tartaric acid)

Specifications	
Wine Type	Sparkling
Varietals	50% Viura and 50% Chardonnay
Age of Vines	Average 60 years
Agricultural Practices	Sustainable
Soil type	Calcareous
Vinification	The grapes are harvested by hand during the second and third weeks of September. In the winery, they undergo a rigorous selection process to ensure the highest quality. Only the free-run juice obtained from a gentle pressing is used for the production of our Dioro Baco Cavas. The first fermentation takes place in stainless steel tanks at a controlled temperature of approximately 14°C, preserving the freshness and aromatic purity of the grapes. At the beginning of spring, once the wine has naturally clarified, the second fermentation is carried out in the bottle following the traditional method. The bottles then remain ageing on their lees for a minimum of four years, developing complexity, elegance and a fine, persistent mousse.
Production	3,000 (9-liter cases)
Pairings	Cold and hot starters. Fish and seafood, foie gras, fresh and aged cheeses.



Codes, Weights and Measures	
UPC	7 84585 03618 9
Units/Case	6

Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03518 9
Case Weight	23
Cases/Pallet	100
Layers/Pallet	20
ABV	12.00%
SRP	\$ 36.50 USD 750mL Bottle