



FAMILIA  
**ESCUADERO**

## TASTING NOTES

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### “VINSACRO” BLANCO

**Varietals:** 60% Chardonnay, 40% Old Viura

**Alcohol:** 13-14%

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 remarkably high located area where you obtain fresh wines with good acidity and with very fine and elegant aromas.

The harvest of the grapes is done manually. By selecting the grapes, we avoid deteriorated grapes or without the quality required to elaborate our Vinsacro Blanco. The grapes 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 selected must will go through the fermentation in American oak barrels of 225 liters with medium toast, remaining in the barrel in contact with its lees for seven months. There is a daily battonage at first and later on it is spaced out in time.

#### TASTING

Bright straw yellow color, aromas of good intensity and elegance with outstanding floral and fruity notes of balsamic and spicy aroma with notes of toast, brought to us by the light aging in oak and bottle maturation. Very fresh and structured with an unusual power for a white wine with a variety of nuances ranging from citrus to balsamic. A white wine to surprise.

Vinsacro white wine has a long life and presumably will have a positive evolution for 40 years.

#### FOOD MATCH

Roast lamb, grilled vegetables and legumes and any meat, from white meats to roasts and game.



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**BODEGAS ESCUDERO S.L.**

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