



BODEGAS VINSACRO

VINSACRO DIORO

TINTO
DOCa Rioja

I. VARIETALS

100% Vidau (Blend of the de variedatals Tempranillo, Graciano and Mazuelo with predominense of 70 years plus Garnacha.)

II. ALCOHOL

13% Vol.

III. VINEYARDS AND HARVEST

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 estatem of 120 acres belonging to Escudero family for over 4 generations. A family which has always cultivated the vineyard. The production per hectare is very low. The Tempranillo is harvested in the first week of October, in the third week of the harvest, the Garnacha followed by the Graciano, ending in the first week of November with the variety Mazuelo. The grapes are harvested by hand, selecting the grapes and carried to the winery in boxes.

IV. ELABORATION

The fermentation is carried out with autochthonous yeasts and the must macerated for 34 days, breaking the cap on a daily base. Then transferred to the barrel where the malolactic fermentation took place. The wine remained in French Allier oak for 17 months and was bottled after a light filtration.

V. TASTING

Intense dark cherry color. Very expressive aromas showing good maturity, balsamic and mineral notes of leather and with a nice vanilla background. Tasty with a lot of body and structure, with ripe and round tannins, which leaves you with the feeling of having another glass. Very long and ample.
(The slogan of our winemaker “wine is to enjoy”)

VI. FOOD MATCH

Roast lamb or pork, game, beef steaks, stewed meats, aged and blue cheese.



FAMILIA
ESCUADERO