



FAMILIA
ESCUADERO

TASTING NOTES

“BECQUER” BLANCO

Varietals: 50 % Viura of 60 year-old vines, 50% Chardonnay of 40 year old vines.

Alcohol: 13-13,5%

Located in the town of Grávalos, a small village in the Rioja mountain chains at 700 meters above sea level. The soils are calcareous and ferruginous clay. The climate is very rigorous with abundant frost in winter and hot summers. The temperature differences are up to 30°C between day and night.

ELABORATION

The elaboration method of this wine proceeds from an investigation in which a new method is experimented in order to obtain a white wine with much more longevity than usual. The fermentation was realized in American oak barrels of 225 Liter and the wine was in touch with the lees until April in which a daily batonnage was realized. This way, the wine has a positive evolution inside the bottle and its life will be longer.

TASTING

Pale yellow with greenish tones. The aroma is intense with a frutal predominance and spicy notes of the barrique. On the palate it is rich in nuances with an adequate acidity and balance. An extraordinary white wine elaborated in surprisingly fashion for you to enjoy in time.

FOOD MATCH

Roast lamb, grilled vegetables and legumes.



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