



VIDAU OLD VINES DOC RIOJA 2008

Bodegas Escudero S.L, Rioja, Spain

LCBO # 40186 | 14.0% alc./vol. | \$37.95 | Release: 16-Nov-2024

“Rooty/berry aromas come with a big heaping of mature earth tones and cool cola accents. This is ripped with acidity, which makes sense since 2008 was a chilly, wet year. Bold berry, plum, cherry and tobacco flavours finish easy and smooth” **Score – 91p (Michael Schachner, Wine Enthusiast, 2016)**

Terroir:

The Escudero family started making wine in 1852. It owns now 150 Ha of vineyards. Vineyards located in the “Cuesta la Reina” estate with an average age of 80-100 years. These old vines are grown using traditional methods without chemicals.

The vineyard location has a continental climate, with cold winters, warm, sunny summers and significant differences between daytime and night time temperatures.



Vinification:

Hand harvested. The fermentation is carried out with indigenous yeasts from the vineyard itself at a controlled temperature and with a 35-day maceration. Once the wine has been decanted, it is transferred to French and Romanian oak barrels where it is aged for 18 months. Once bottled, it remains in the bottle rack for 12 months to ensure perfect evolution before going on the market.

Varieties: Garnacha 40%, Tempranillo 40%, Mazuelo 10%, Graciano 10%

Residual sugar: 2.2 g/L

Serving suggestion and food pairing: Decant well and serve at 16°C with cured cheeses, beef, roasts, big and small game, partridge, wild boar and deer, sauced or spicy meat.

Wine Enthusiast

91p

