



FAMILIA
ESCUADERO

TASTING NOTES

“TUDEJEM” VINO DE LA TIERRA DE CASTILLA

Varietals:	100% Cencibel (Tempranillo)
Alcohol:	14,5%
Aging:	10 months american oak barrels

The grapes proceed from the vineyards located in “Casas de Haro” Cuenca, in the environment of Ribera del Jucar, with a unique microclimate.

The elevation is 740 meters with gentle slopes varying textures of the soils of sandy loam to, appreciating surface a layer a of pebbles, with the presence of significant mass of pines and oaks. The vineyards have an average age of around 60/70 years.

The harvest is done manually between the last week of September and the first two weeks of October.

ELABORATION

The fermentation was done in stainless steel tanks using autochthonous yeast from the same vineyards, controlling temperature at 30°C.

Once finished the fermentation, the must macerated for another 10 days more. The wine was transferred to fine American oak barrels where it aged for 10 months.

During the aging period the barrels were racked two times. After a mild filtering, the wine was bottled and remained for a further 6 months in our bottle cellar before it was released on the market.

TASTING

Cherry color well covered. Intense aroma of black fruit and well ensembled oak. Tasty, round tannins and depth of ripe fruit, spicy and with great structure.

FOOD MATCH

Ideal to accompany stews, red roasted meat and aged cheese.



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