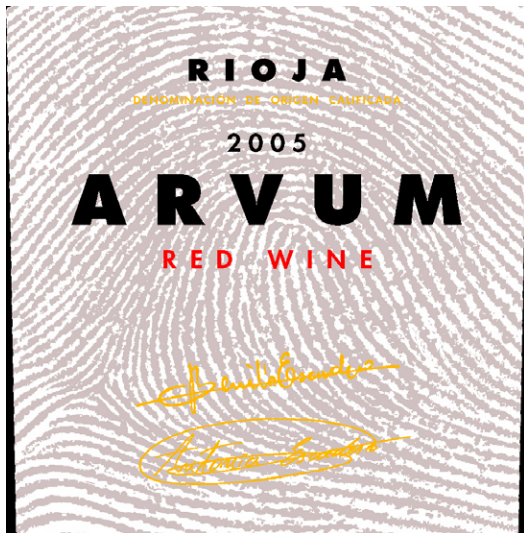


Arvum 2005



Winery: Bodegas Escudero

Region: Rioja D.O.Ca.

Grapes: 55% Garnacha, 30% Tempranillo, 10% Graciano, 5% Mazuelo

Winery: All of the wines from Bodegas Escudero come from a large 80 hectare vineyard, *Cuesta de la Reina*. The vineyard ranges from 450 to 700 meters in altitude, 70% of the vineyard has rocky limestone soils with low organic matter, the remainder has iron clay soils which tend to produce more powerful wines. Traditional viticulture without fertilizers or pesticides as well as hand-picking of grapes harvest are core principles in the pursuit of quality wines. The winery doesn't intend to pursue organic certification, yet their vineyards have been farmed organically for the last ten years. Pest management consists of sulfur and copper sprays and hormone traps for insects. They treat their own waste water in a series of three ponds and then reuse it for irrigation. Finally in their continuing efforts of sustainability, their barrel aging facility is

underground with a garden planted on top, a natural layer of both insulation and humidity control.

Wine: The grapes are sourced from a single plot (80-100 years old) grown in the Vidau method whereby varietals for a finished wine are interplanted in the vineyard. The vineyard is planted with Tempranillo, Graciano, Garnacha (about 55%), and Mazuelo. There are between 3000-4000 vines per hectare planted in interspersed rows and trained in goblets. Each vine is pruned to 4 shoots with 2 buds each. There were 2 green harvests, one in early June and one early August.

Grapes were hand harvested in stages as they reached their physiological maturity starting with Tempranillo: October 3rd, 4th and 5th of; then Garnacha and Graciano: October 17th, 18th and 19th, finishing with Mazuelo: October 31st - November 1st. Fermentation proceeded with native yeasts in stainless steel tanks with daily punch down. Skins were macerated with the juice for 34 days followed by pressing in pneumatic press. Tempranillo underwent malo in stainless while the other varietals started malo after racking to new French oak barrels. Barrels are from a selection of French forests, all with a minimum of 3 years air drying from Radoux, Dentoux, Doreux. The wine was racked several time in its elevage of 16 months with an egg white fining prior to assembly of the final blend. Bottled in July 2007.

Reviews:

“Saturated purple in color, it displays a brooding, slightly roasted bouquet of incense, scorched earth, lavender, and black fruit compote. Layered and opulent on the palate, it is loaded with savory, spicy black fruit flavors, an expansive mouth-feel, and enough structure to evolve for 3-5 years. Drink this impressive offering from 2014 to 2025.

93+ points Wine Advocate issue 188 April 2010

“The polar opposite of the Vidau, displaying scents of dark berry liqueur, incense and vanilla, plus notes of star anise and violet. Lush and creamy in texture, with velvety dark fruit flavors and mounting smokiness. This also aged in 100% new oak but here the wood makes a much stronger statement. Finishes sweet, broad and seriously long.”

92 points International Wine Cellar issue 152 Sept/Oct 2010



Selected by Aurelio Cabestrero®

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