

Becquer Blanco 2006



Winery: Bodegas Escudero

Region: Rioja D.O.Ca.

Grapes: 60% Viura, 40% Chardonnay

Winery: All of the wines from Bodegas Escudero come from a large 80 hectare vineyards, *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 irony 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: Produced with 62 year old Viura and 25 year old Chardonnay vines coming from vineyards located at 700 meters above sea level on the Yerga Mountains. The sloping vineyard land gives free drainage to cool air at night leading to large diurnal shifts in temperature, key factors which allow gradual maturation and good acidity levels.

2006 was a very good vintage with clean fruit and intense aromas in the must. Before debourbage the must was exposed to a controlled dose of oxygen, to oxidize tannins and to minimize the rate of oxidation once the wine has been fermented and bottled. The wine was fermented in 225 liter new oak barrels and aged on its fine lees with daily batonnage for 6 months. Bottled in June 2007.

Reviews:

Recommended 87 points *Wine Advocate* issue 181 February '09



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