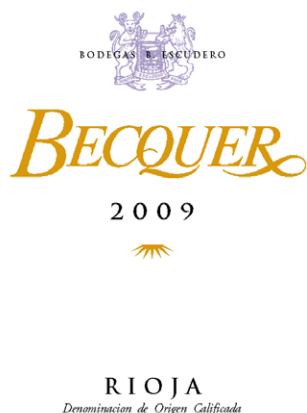


# Becquer Blanco 2009



**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 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 hor-

none 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. 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 batonage for 6 months. Bottled in May 2009.

## Reviews:

“The 2009 Becquer Blanco is a blend of 60% Viura (from 62-year-old vines) and 40% Chardonnay fermented in new oak and aged sur lie with daily batonnage for 6 months. Vanilla, mineral, melon, and jasmine aromas inform the nose of a smooth-textured, spicy, nicely proportioned white that is an excellent value in white Rioja that will provide enjoyment for another 3-4 years.”

**88 points** *Wine Advocate* issue 195 June 2011

“Light, bright gold. High-pitched citrus and nectarine aromas are complicated by candied ginger and white pepper. Offers tangy, dry-edged lemon and tangerine flavors, along with a deeper note of pit fruits. Firm and incisive on the finish, leaving behind a note of bitter lemon pith. I like this wine's energy.”

**89 points** *International Wine Cellar* issue 158 Sept/Oct 2011



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