

Becquer Tinto 2006



Winery: Bodegas Escudero

Region: Rioja D.O.Ca.

Grapes: 70% Tempranillo, 30% Garnacha

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 continu-

ing 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: Coming from vines with an average age of over 37 years, fruit was hand harvested during the last week of September and the first week of October into small boxes. Fermentation proceeded with native yeasts in stainless steel with a maximum temperature of 30° C followed by 10 additional days of post-fermentation maceration. The wine was then racked to third fill French and Romanian oak barrels for 8 months aging. The wine was racked twice during maturation and was fined with egg whites. After bottling the wine saw a further 6 months of aging in the bottle prior to release.

Reviews:

“Complex aromas of black raspberry, smoky herbs, spices and tobacco, along with a note of graphite. Full and broad in the mouth, with spicy cut to the sappy red and dark berry flavors and a slow-building peppery quality. Finishes chewy, with lingering smokiness and dusty tannins. I'd give this some air or a little more time in the cellar.”

90 points *International Wine Cellar* issue 145 July/Aug '09

“A blend of 70% Tempranillo and 30% Garnacha, this is yet another delicious, new wave Rioja that succeeds by dint of favoring fruit over wood. Although the fruit (which recalls dark cherries above all, with a red cherry suggestion as well) is quite ripe and generous, it is also very pure and balanced. The tannins are notable but nevertheless quite polished and fine in grain, and the wine consequently comes off as gutsy but also very classy.”

90 points *Wine Review Online* July 21, '09



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