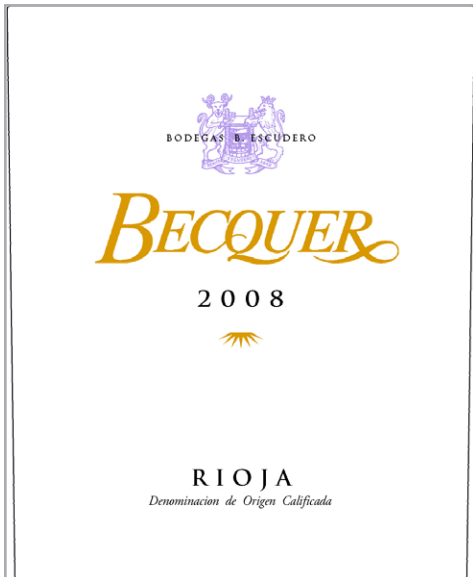


# Becquer Tinto 2008



**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:** Produced from vines with an average age of over 37 years and 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. Aged for 8 months in third fill French and Romanian oak barrels. The wine was raked twice during maturation and was fined with egg whites. After bottling the wine was aged an additional 6 months prior to release.

## Reviews:

“Ruby-red. Highly fragrant scents of cherry, blackcurrant, tarragon and smoked meat. Chewy, sharply focused, palate-staining dark berry flavors are given spine by zesty acidity. Deep but lively Rioja with slow-mounting tannins and a late kick of bitter chocolate. Seems a little youthfully surly right now.”

**88(+?) points** *International Wine Cellar* issue 152 Sept/Oct 2010

“The 2008 Becquer Tinto is composed of 70% Tempranillo and 30% Garnacha aged for 8 months in seasoned French and Romanian oak. It surrenders an earthy minerality, leather, spice box, and blackberry aromas. This is followed by a medium-bodied, spicy, black fruit flavored wine with good balance which is in need of greater depth and concentration. Drink it over the next 4-5 years.”

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



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