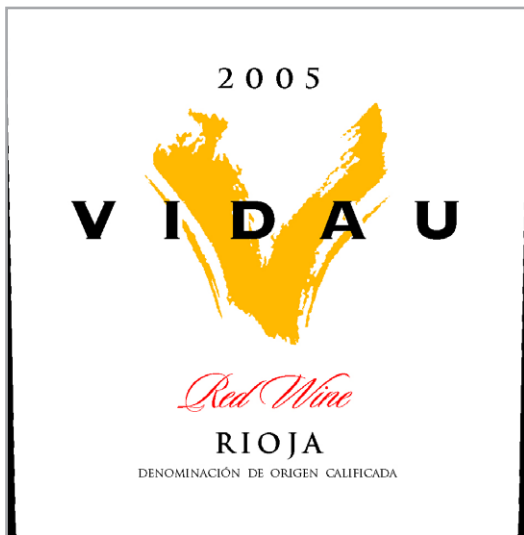


Vidau 2005



Winery: Bodegas Escudero

Region: Rioja D.O.Ca.

Grapes: 80% Tempranillo, 20% made up of Graciano, Garnacha, 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: All fruit for this wine is sourced from a single plot grown in the Vidau method whereby varietals for a finished wine are interplanted in the vineyard. This plot is located between 475-500 meters elevation. The vineyard is planted with Tempranillo, Graciano, Garnacha, Mazuelo and others, with Tempranillo making up approximately 80% of the plot. Vines are more than 70 years old.

While 2005 was a fairly dry vintage in terms of rainfall this vineyard did not suffer during the drought conditions due to reserves of ground water from previous vintages. There were 2 green harvests, the first in early June and the second in early August. Harvest proceeded as varietals ripened with Tempranillo being harvested October 6-8 followed by the other varietals, all picked by hand. Fermentation proceeded with whole clusters into sealed stainless tanks for carbonic maceration for 25 days followed by additional skin maceration for a maximum extraction of tannin and color. Malolactic fermentation proceeded in 80% new French Allier and 20% new Romanian oak barrels followed by 15 months aging in those barrels with several rackings. Bottled unfinned and unfiltered in July 2007.

Reviews:

“Dried cherry, tobacco and potpourri on the nose, with herbal and mineral notes adding complexity. Deeply pitched redcurrant and bitter cherry flavors are braced by tangy acidity and pick up a candied rose note in the mid-palate. This tastes like a traditional Rioja with the volume turned up to 11. Sweet red fruits linger on the very long, spicy, incisive finish, which shows no sign of the 100% new oak that was used here.”

93 points *International Wine Cellar* issue 152 Sept/Oct 2010



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