

Becquer Blanco 2008



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 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: 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:

“Light, bright yellow. Expressive aromas of white peach, poached pear and smoky lees, with a spicy undertone. Smooth and fleshy in texture, offering midweight orchard fruit flavors and mounting spiciness. Open-knit and drinking well now, finishing with very good lift and spicy persistence.”

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

“I confess that unoaked white almost always Rioja makes me snore, whereas oaked white Rioja almost seems inherently imbalanced, so this delicious wine came as a serious surprise. Subtle but not inexpressive, it shows delicate aromas and flavors recalling stone fruit and white melon, with a hint of minerality that lends additional complexity. Pair this (as you would fine Pinot Blanc) with complex but delicate foods that need a soft-spoken companion for dinner.”

88 points *Wine Review Online* September 22, '09 - Michael Franz



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