Vinsacro Rioja

Bodegas Escudero

Spain - Rioja - Rioja

Selected grapes from the old "Cuesta la Reina" vineyard, belonging to the Escudero family for over four generations, on the southern slope of Mount Yerga. The calcareous clay soils are poor and stony.

Dark cherry color. Intense and elegant sweet spices; chocolate and ripe fruit with suggestive toasty aromas from the aging in quality oak. Tasty, powerful, meaty and structured, and at the same time easy to drink, very round.

Specifications

Appellation	Rioja
Wine Type	Red
Varietals	55% Tempranillo, 20% Garnacha, 10% Mazuelo, 10% Graciano and 5% Monastrell.
Age of Vines	70 years
Agricultural Practices	Sustainable
Soil type	Calcareous clay
Vinification	Manual harvest. Must is transported in large vats via an overhead crane system to avoid damage from the pumps, creating a successful 'dump over' (rather than pump over') technique. Fermentation for 28-30 days in stainless steel vats with indigenous yeasts at 30 degrees C. Daily remontage and breaking of the cap; long maceration. Aged in American oak for 16 months.
Pairings	Roast lamb or pork, game, beef steak, stewed meat, blue and aged cheese.

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Codes, Weights and Measures

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UPC	7 84585 00223 8
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 00223 5
Case Weight	20
Cases/Pallet	84
Layers/Pallet	12
SRP	\$ 29.99 USD 750mL Bottle

Reviews and News

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015 Vinsacro Rioja - 90 PTS - WA	
012 Vinsacro Rioja - 94 PTS - W&S	
012 Vinsacro Rioja - 92 PTS - VINOUS	
012 Vinsacro Rioja - 90 PTS - WINE VALUE - WA	
011 Vinsacro (formerly Valsacro) Rioja - 92 PTS - IWC	
011 Vinsacro (formerly Valsacro) Rioja - 90 PTS - WA	
010 Valsacro Rioja - 90 PTS - IWC	
005 Valsacro Rioja - Hogshead Wine Blog - **(*)	
005 Valsacro Rioja - 90 PTS - WS	
005 Valsacro Rioja - 90 PTS - WA	