



FAMILIA

ESCUDERO

ARVUM



Things as always. The most traditional way of elaborating wines in Rioja. The love of our parents, Antonia and Benito Escudero who guided us to the cultivation of the centenary vineyards from which the grapes are used for the elaboration of Arvum.

It is the sincerest tribute that we, their sons and daughters, want to convey in the clearest correspondence, the dedication and the tenderness with which is held together around a big dream. Some things never change over time.

The oldest vineyards between 80 and 120 years are located on the Cuesta de la Reina estate, property of the family for over 4 generations, located on the south side of Mount Yerga.

Our Tasting

Visual : Very covered cherry red.

Olfatory : Fine and elegant aromas of creamy toasts and ripe fruit. Showing a great expression and complexity.

Gustatory : Potent on the palate, meaty and round, rich in nuances. Complex and elegant retronasal.

Pairing : Goes perfectly with cured cheeses, beef, roasts, big and small game, partridge, wild boar and deer. Goes even well with sauced or spicy meat.

Country
Spain

D.O. / Area
D.O Rioja

Producer
Bodegas Escudero

Type
Red

Grape
100% Vidau (40% Tempranillo, 40% Garnacha, 20% Others)

Vintage
2013

Alcohol
14%

Bot/cx
6

Awards



Wine Advocate
93+ / 100 points

2010