



FAMILIA  
**ESCUADERO**

## TASTING NOTES

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### “LOGOS” CABERNET

**Varietals:** 100% Cabernet Sauvignon

**Alcohol:** 14% Alc.

**Aging:** 12 months in French oak barrels of first and second use

In the foothills of the Iberian Cordillera and under the influence of the Moncayo mountain, our Hacienda Logos is located in the La Sarda Estate, with vineyards of an average age of 40 years cultivated in very poor limestone lands, as a consequence the yields are very low.

#### ELABORATION

Fermentation in stainless steel tanks at a temperature around 28°C and long maceration of more than 30 days. Slight passage through French oak barrels of first and second use for 12 months.

#### TASTING

Dark maroon colour with good cover. On the nose, penetrating aroma of berries due to the great maceration and violets with a touch of green pepper and vanilla from the barrel. In the mouth it has good structure and lots of complexity. It is very vigorous as well as friendly. Round and very tasty.

#### FOOD MATCH

Legumes, stews with meat, red meat, all kinds of game and strong cheeses. Ham and sausages.



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**BODEGAS ESCUDERO S.L.**

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